

VIETTI VIETTI 'CASCINETTA VIETTI' ASTI MOSCATO

ASTI • PIEDMONT • ITALY • EUROPE

TECHNICAL DETAILS

The Estate

The grapes are from small vineyards in Castiglione Tinella. 4500 plants per hectare; Guyot-cultivated vines with an average age of 40 years. Limestone- and clay-rich soil.

Wine Making

The grapes are harvested by hand in and around late August/early September (in 2022, the harvest was particularly early). The winemaking begins with the delicate pressing of the grapes and natural cold decanting. The must is stored at a very low temperature in stainless-steel tanks to avoid spontaneous fermentation.

Food Suggestions

Pairs well as an aperitif, it can be enjoyed with fruity and creamy desserts, dry pastries, blue cheeses, and lobster.

TASTING NOTES

Brilliant straw-yellow colour with golden reflections. Slight sparkling, this Moscato d'Asti has an intense aroma of ripe yellow fruit (peaches, apricots, pears), floral notes (rose petals) and refined exotic spices (freshly cut ginger). On the palate it shows a delicate, well-balanced sweetness in combination with a refined sparkle and well-balanced acidity, good complexity and a fresh, persistent fruity aftertaste (fresh apricots).

100% Moscato d'Asti grape blend.

This wine contains allergens, sulfites.

[View Tech Sheet Here](#)

SCAN >>

More About
This Wine



ATTRIBUTES

- Available Size: 750mL (12 pc)
- Historic Winery
- ABV%: 5.5
- Class: White

WWW.VIETTI.COM/EN/

VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

