

## Moscato d'Asti Docg

This is a wine for serene, friendly natter. For extending the convivial pleasure, a delicious companion of a sunny summer afternoon. It has a bright straw yellow colour, an intense fresh, fruity bouquet with a definite Moscato fragrance and a typical sweet, aromatic taste. It maintains its fresh taste for over a year. It is not produced from grapes of the family estates. The annual production is of 15.000 bottles.

### *Species of vine*

**Typology:** Moscato

**Rootstock:** Kober 5 BB / SO4

**Bushiness:** 4800 viti/Ha

**Plant breeding:** Guyot

### *The Vineyards*

**Zone:** Municipality of Castiglion Tinella Cuneo, 280 m.

**Soil:** marly- calcareous

**Exposure:** South-West

### *The wine making*

Soft pressing of the whole grape, in a membrane press, immediate fining and refrigeration (approximately 0°C), followed by filtering and holding in a refrigerating cell (0°C). After slow fermentation in an autoclave, it acquires a slight froth, before decanting in sterile bottles, ready two months after the harvest.



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