



c a s c i n a
G A R I T I N A

MOSCATO D'ASTI

Moscato d'Asti
DOCG
2004

GRAPE VARIETIES: Moscato Bianco of Canelli 100%

ALTITUDE: 450 meters above sea level. South-West facing slope with a 32% incline

PRUNING SYSTEM: Low Guyot

AVERAGE YIELD HECTARE: hl 65

PRODUCTION TECHNOLOGY: After the harvest the moscato grape, which is now ripe and sweet, undergoes a soft pressing in the air pneumatic press. The product obtained from this first phase of the wine making process (grape juice) is put into a refrigerated store at a temperature of 0° C in order to reduce the fermentation activity. Subsequently every single stock will be filtered and put in autoclave; this special tank is able to retain the carbon dioxide and heat the product, which is now still completely sugary, at a temperature 15° C. The purpose of this procedure is to favour the fermentation process with will reach 5.5% vol. of alcohol. The product is the cooled at a temperature of 0° C in order to stop the fermentation process. After all these phases of the wine making process, the product can be finally called Moscato d'Asti. After the month of October we proceede with the bottling in the first days of November and after a short period of refining in the bottle, the wine is ready for the first tastings.

TASTING NOTES: The peculiar and distinctive vine-producing characteristics linked to a very generous land, give origin to a fullbodied, robust and velvety Moscato d'Asti with an intese aroma, a fragrance of candied fruit, acacia flowers and a typical musky and delicate bouquet. Its scent of "violet" is unique.

GASTRONOMIC MATCHING: Serve it cool at a temperature of 10°-12° C in crystal glasses with desserts, confectionery and nut cakes.

OENOLOGICAL CHARACTERISTICS:

Effective alcoholic content:	5.0% vol.
Potential alcoholic content	7,5% vol.
Total alcoholic content	13,0% vol.

PACKAGING: 6 bottles in carton