




CASCINA
BOSCHETTI
Gomba
Azienda Agricola
Barolo - Italia

40°
ANNIVERSARIO
1977 - 2017

Moscato d'Asti
DOCG

The Vineyard

Location: Santa Vittoria d'Alba (Cuneo-Piedmont).
Position: altitude of 340 meters above the sea level, facing south.
Soil: calcareous clay soil

The Vine

Grape variety: Moscato Bianco 100%. Manual harvesting with selection of the bunches.
Pruning: Guyot.
Density: 4.400 vines per hectare.

The Wine

Vinification: soft pressing, cooling and filtration to stop the fermentation. Fermentation at controlled temperature until we reach the desired alcohol content. Cooling to stop the fermentation preserving more than 50% of the natural sugars of the grapes and bottling.
Color: pale straw yellow with slight golden highlights

Bouquet: intense and fragrant aromatic
Flavour: fresh and sweet with scents of honey and fruit.

Serving

Serve at a temperature of 6/8°C.

Food pairing

Fruit or jam tarts, fruit in syrup, desserts, cream cakes, and cakes made with yoghurt, almonds and hazelnuts. Also worth trying with Robiola di Roccaverano cheese.