



# *dei Giari*

## MOSCATO D'ASTI

### D.O.C.G.

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0,75 cl

**Variety:** 100% white Moscato Canelli

**Alc. Vol:** 5,5% vol

**Production Area:** Cascina Rocche, Ricaldone, AT

**Esposition:** south

**Altitude:** between 320 and 400 mt a.s.l

**Soil:** clay and calcareous

**Tasting notes:** great reachness and scented, the mouth is wonderfully wrapped by a slight taste of honey and sage, and the whole is supported by a fine perlage. To be stored in a cool place and protected from the light.

**Food pairing:** excellent with the typical desserts of the Italian tradition, it can easily match also with spicy foods and aged cheeses. Served at 6°C.

**Winemaking:** in the most of texts about wine from Piedmont, it is proved that there are two major production areas of Moscato grape: Canelli and Strevi. Cascina Rocche is located on the border between the two historic villages of Ricaldone and Strevi, where this aromatic grape finds its better expression in the Moscato d'Asti Dei Giari.

The grapes are gently pressed, and after that, the juice is stored in conditioned steel tanks, at 3°C. The alcoholic fermentation takes about a month, and it allows the fine bubbles give off and the achievement of 5,5°. After the bottling, to obtain the fullness of colors and flavors, the bottles are left in a place with controlled temperature for about a month.