



CASCINA GHERCINA

MOSCATO D'ASTI D.O.C.G.



Grape variety 100% Moscato

Area of production Asti and Cuneo districts

Vinification Soft pressing; cold clarification.
Storage at zero degrees of alcohol at a controlled temperature of 0-4°C until fermentation in pressure tank before to be bottled.

Ageing Refermentation in autoclave

Winemaker's note Intense aroma of moscato grape.
Slight hints of acacia and honey.
Sweet, and nicely fresh.

Food & wine matches Aperitifs, pastries, strawberries, ice-cream, cakes, at the end of a meal.

Cellar life 2 years

Serving temperature 10°- 12° C