



TENUTA
CAPPALLOTTO
CANTINA

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

GRAPE VARIETY

Moscato 100%

PRODUCTION AREA AND CHARACTERISTICS

Grapes for this wine come from the Serralunga d'Alba hills, an area favoured for the production of Moscato for both the terrain, rich in calcareous marl mixed with clay, and the exposure of the vineyard.

YIELD PER HECTARE

65 hectolitres.

VINIFICATION

Grapes are harvested by hand and soft crushed. The must is cooled immediately to a temperature of around 0°C and clarified. Fermentation takes place in temperature-controlled autoclaves.

AGEING

Fermentation is interrupted by refrigeration when the wine reaches an alcohol content of around 5 degrees and 100 grams per litre of residual sugars. Sterile filtration and bottling follow.

SENSORY PROPERTIES

Straw-yellow colour with golden hints. Fine perlage and persistent foam, with a bouquet rich in aromatic orange-blossom, peach and apricot scents. Its natural vivacity makes it pleasantly sweet and fresh in the mouth.

ACCOMPANIMENT

It goes well with all desserts; ideal for celebrating special occasions or to end the meal at any time.

SERVING TEMPERATURE

10 C°.

ALCOHOLIC STRENGTH

5,5 % Vol.

