

BORGO MARAGLIANO

LA CALIERA

Moscato d'Asti

Denominazione di Origine Controllata e Garantita

Grape variety: 100% MOSCATO BIANCO DI CANELLI

Altitude: 360 metres above sea level

Slope: 32% with south-westerly exposure

Pruning technique: Low Guyot

Soil: 45% tufaceous rock - 48% sandstone - 7% calcium

Average yield per hectare: 65 hl.

Production:

After harvesting, the ripe Moscato grapes undergo soft pressing. The product obtained is chilled to 0 °C to prevent fermentation. Each individual batch is filtered and put in a pressurised tank which retains the carbon dioxide and warms the product, which is still completely sugary, to a temperature of 15 °C. This promotes the fermentation process which is allowed to continue until an alcohol content of 5.5% vol. is reached. The product, which is now Moscato d'Asti, is chilled to a temperature of 0 °C to block fermentation. The wine is bottled at the beginning of November.

Tasting notes:

A high-altitude Moscato, full-bodied and velvety with an intense bouquet featuring scents of candied fruit, acacia blossom and a musky background. The scent of "violet" is quite unique.

Gastronomic pairings:

Served cool at a temperature of 10-12 °C in crystal glasses, it pairs delicately with desserts, fresh fruit and fruit salads.

Oenological characteristics:

Effective alcohol content 5% vol.

Potential alcohol content 8.5% vol.

Overall alcohol content 13.5% vol.

Commercial presentation:

Case of twelve 37.5 cl bottles

Case of six 75 cl bottles



Sizes
available:
37.5 cl
75 cl