



CASCINA QUARINO®

MOSCATO D'ASTI DOCG "CHIEL"



DENOMINATION: Moscato d'Asti Docg "Chiel"

GRAPE: Moscato bianco

VINEYARDS: Comune di Castagnole Lanze

HARVESTING: manual in crates in the first middle of September

VINIFICATION: soft pressing to clarify the must. Then rests at temperature of 0°C in autoclave to wait the fermentation and following second fermentation and bottling

ORGANOLEPTIC CHARACTERISTICS:

- COLOUR: straw yellow with golden reflections
- SCENTS: sweet and lively dolce e vivace
- TASTE: notes of acacia flowers, linden and sage

FOOD PAIRING: dry pastries, desserts in general. It's very interesting the pairing with fresh cheeses

SERVING TEMPERATURE: 6-8 °C

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