



MOSCATO D'ASTI



Made from grapes grown on land registry plot number 101, this party wine has always been a family tradition at Ca' del Baio.

VARIETAL: 100% white Moscato

COUNTRY: Italy

YEAR OF VINEYARD PLANTING: Between 1953 and 1994

TYPE OF SOIL: Calcareous

EXPOSURE: Southwest, Northwest

CHARACTERISTICS: Color bright straw yellow, with fine persistent bubbles; nose intense, aromatic and varietal, with fruity hints of apricot and linden blossom; taste sweet, light, with good acidity and a long, fresh finish.

PAIRING: The sweet Italian wine par excellence, it is traditionally served with sweet breads (brioche and panettone), cream and Chantilly-based sweets, and fruit desserts.

It can also make a fine match though for savoury snacks with preserved fish (anchovies, herring, mackerel), soft cheeses and cold meats.

SERVING: 8°C

STORING: A wine to enjoy young, from as early as just a few months following the harvest and then throughout the year to celebrate... with sweetness!

Ca' del Baio

Via Ferrere Sottano, 33 - 12050 - Treiso (CN) - Italy

Tel: +39.0173.638219

caedelbaio@caedelbaio.com

Distributed by Elite Wines®