



**matteo soria**  
CASCINETTA

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



Wine: Moscato d'Asti D.O.C.G.

Grape variety: Moscato Bianco 100%

Vineyards: Castiglione Tinella (CN)

Soil: calcareous limestone with sandy veins

Harvest: late August and early September

Vinification: grapes are gently pressed and the juice is stocked at cold temperature (-3°C/ 26.5°F).

Fermentation takes place in special pressurized tanks and after four days the wine goes through a sterile filtration (to eliminate the yeasts) and then bottled cold.

Total production: 400.000 bottles

Alcohol: 5 % Vol

Residual sugar: 140 g/l

Acidity: 6,5 g/l

Color: straw-yellow

Perlage: fine, elegant

Nose: intense and aromatic, aromas of the

grapes, with notes of acacia flowers, peach and musk

palate: sweet, aromatic, elegant and fresh thanks to a good acidity

Temperature service: 6-8°C

Tasting suggestion: dry pastries, cakes, fruit salads and in combination with salami and cheeses, as desired by the local peasant tradition.

**MATTEO SORIA**

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