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

Denomination Moscato d'Asti D.o.c.g.

Obtained from Moscato Harvest mid September Average yield 8-9000kg/hectare Alcohol content 4,5%vol.

Production: 4000 bottles

Serving suggestion: Serve rather cool (6°-8° C) in large cups giving off its typical fragrance. Moscato d'Asti is a dessert wine that can accompany pastry, cakes of all kind, and puddings.

Characteristics Golden yellow colour, not too deep, white foam, very fine perlage. The nose shows scents of sage, musk and honey. Attractive in the mouth, it is widely appreciated because of its sweet and aromatic savour.

The Estate: Pierfranco Baldi and his wife Gisella run a 12 hectares estate in Costigliole d'Asti. Since he is conscious that the first step to make a good wine is the labour in the vineyard, he tried to develop and improve the traditional vine growing techniques to obtain grapes of best quality.

For this reason he does not hesitate to give up a part of the yield with strict green harvests to obtain higher quality.

In the cellar he uses new enological techniques to control the temperature of fermentation and perform more precise analysis during the delicate wine making process.

Naturally, the refinement of the wine is made according to the ancient traditional

methods of Piedmont, letting the wine decant in big capacity Slavonic oak barrel or in French oak barriques.

The land surrounding the old fortress belonged to the Counts Lanzavecchia di Burio. At the beginning of the xx century they were bought by my family who has always produced the best Barbera d'Asti doc and Moscato docg in this site rich in historical references, traditions and charming landscapes.

