

# CA' D' GAL



## LUMINE

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

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### VINE

White Moscato or "Muscat Petit Grain"

### AVERAGE VINEYARD AGE

From 20 to 45 years

### DENSITY

4,500 vines per ha

### BREEDING SYSTEM

Guyot pruning resulting in a 1.80 m high espalier row

### GRAPE HARVEST

Manual starting in early September

### YIELD PER HECTARE

Hl 67. Our choice of a lower yield than allowed by the production specification is aimed at increasing the quality and sugar-acid balance of the final product.

### WINEMAKING

In stainless steel autoclaves with controlled temperatures between 16° and 18° for a period of several days, until the alcohol content reaches 5% vol. and optimal perlage is obtained.

The complete vinification process takes 50 days.

### BOTTLING

Sterile filtration and bottling in isobaric mode allow this wine to remain in the same conditions as after vinification, ensuring it an optimal life.

Bottling of Moscato d'Asti Lumine normally takes place at least three times a year.



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*The larger surface area and different soil composition have led us to intensify our efforts more and more, to achieve low yields and higher quality. The optimal balance between total sugars and correct acidity marks the right time of harvest each year and allows us to vinify a fresh Moscato with intense, delicate and elegant aromas.*

*Aromas of acacia are accompanied by scents of sage, rosemary and musk, the fruitiness is perfectly perceived on the palate in a finish of green apple, peach and apricot. The lively but never aggressive perlage harmoniously supports its sugary presence and persistent freshness.*

*A Moscato suitable to accompany classic hazelnut desserts, fruit and cream tarts, but also to make a berry cup or fruit salad sparkling.*

*Thanks to our memories, we still like to recommend an unusual but traditional pairing: a slice of salami or homemade bread with Bruss or gorgonzola spread.*

