## Moscato d'Asti DOCG "Casa di Bianca"

**Denomination:** Moscato d'Asti DOCG Canelli

**Grape:** 100% White Muscat

**Place of production:** Frazione Annunziata,

Castagnole Lanze (Asti)

Harvest: Beginning of September

**Vine:** The grapes that come from a little plot of land

remembered with the name "Casa di Bianca", placed in Fraz. Annunziata of Castagnole delle Lanze, portray the maximum selection of the Muscat vine coming

from our lands.

## Vinification:

The grapes of the Moscato Casa di Bianca, are selected with care in Vineyard during the harvest (that take place exclusively manually), after they are pressed with care; the flower must is the result and it's elaborated with the Martinotti Method in autoclave, where it will rest on his yeast for at least six months.

Alcohol: 5 % abv.

**Service Temperature:** 6-8°C

**Sensorial Profile:** 

Colour: straw yellow

Nose: Original varietal, with fresh tones of sage and

anise to balance an inviting and calibrated

sweetness.

Taste: Natural sparkling wine

## Food coupling:

Casa di Bianca is adapt to every occasion and every moments of the day. At the beginning of a meal for an original aperitif, excellent with aged cheeses; it goes well with pastries, fruit cakes or with classical Panettone.

Casa

Bianca

Casa di Bianca è il nome con cui la mia famiglia ha da sempre battezzato un appezzamento sito nel cuore dell'azienda, le cui uve custodiscono al meglio tutta l'essenza della nostra passione.



Moscato d'Asti

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