

C A S C I N A
GALARIN

Prà Dòne

MOSCATO D'ASTI

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA



GRAPE VARIETY

Moscato bianco Canelli 100%

PRODUCTION AREA

Castagnole delle Lanze, south of Piedmont,
between Langhe and Monferrato

Soils profile clay–calcareous with good
percentages of sands

Average vineyard altitude 250 / 370 m

Vine density 5000-6000 vines per hectare

Training System Guyot modified with arc

WINEMAKING

The grapes are crushed, pressed and naturally clarified. The juice is stored, without sulfites, at low temperature in order to naturally prevent fermentation. To prepare the wine for bottling we add yeast and the temperature is increased to 18° C. Alcoholic fermentation occurs in stainless steel autoclave to preserve natural CO₂.

The fermentation is stopped at 5.5% Alc. by reducing again the temperature. There is no malolactic fermentation which preserves acidity, varietal fruit character and freshness.

Ageing 3 months

PROFILE

Pale sunshine yellow in colour, our Moscato d'Asti has intense aromas of peaches, sage and ginger. On the palate it is delicately sweet and pétillant with a balanced acidity, good complexity with a refreshing finish.

AZIENDA AGRICOLA CASCINA GALARIN

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