POGGIO LE COSTE

Antiche Proprietà della Nobile Casata Buneis

Poggio Le Coste is situated in the province of Asti, in an area that is particularly well suited to the production of high quality, world-renowned wines.
It is one of the largest single-unit estates in Piedmont, formerly owned by the noble Conti Buneis family and is characterised by a splendid natural amphitheatre of more than 100 hectares that embraces the estate's vineyards, all at between 250 and 350 metres above sea level. The bond with the territory and with tradition is further strengthened by the desire to enhance and promote local native vines, ambassadors of Piedmont wine worldwide.

MOSCATO D'ASTI

Grapes
Moscato bianco 100%

Appellation
Moscato d'Asti DOCG

Production area
Costigliole d'Asti

Alcohol content
5 % vol.

Serving temperature
6 °C

Available formats
75 cl

WINEMAKING AND AGEING

Following a soft pressing, aimed at utilising the most aromatic part of the grapes, the must is transferred to an autoclave where alcoholic fermentation starts. When the alcohol content reaches 5 %, fermentation is stopped by lowering the temperature, which prevents the yeasts from completing the transformation of sugar into alcohol. This preserves the natural sweetness of the grape and its aromatic properties.

TASTING NOTES

Colour:	straw yellow with golden reflections accompanied by a light mousse
Bouquet:	intense and very pleasing, it offers delicate hints of undergrowth, musk and peach
Flavour:	gracefully sweet, fine and harmonious

FOOD PAIRINGS

It is excellent at the end of a meal as an accompaniment to all types of desserts: cakes, dry pastries, large leavened bakes. It is ideal with fruit, especially in fruit salads, with ice cream and on its own, thanks to its elegant aromas and sweetness.

POGGIO LE COSTE
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