CASTELLO DEL
POGGIO

Asti has been known over the centuries as an emblem of Italian viticulture and oenology. The Castello del Poggio estate is located in this extraordinary area, once the chosen arena of the legendary Knights Templar. The estate, with its noble heritage, owes its name to the medieval fortification that once belonged to the Counts Buneis, and is now the most extensive, single wine-producing land mass in Piedmont. It is dedicated to the cultivation of autochthonous vines that have become ambassadors of the Piedmont region worldwide, including Barbera.

Asti

APPELLATION
DOCG

PRODUCTION AREA
Asti, Piedmont

GRAPES
100% Moscato Bianco d'Asti

SERVING TEMPERATURE
To be served fairly cold at a temperature of 6° C. (43° F.)

ALCOHOL CONTENT
7% vol.

AVAILABLE SIZES
750 ml

VINIFICATION AND AGEING
The Moscato d'Asti juice coming from some of the best vineyards in the heart of the DOCG is selected, graded and the highest quality is destined to become Asti. The juice is stored in stainless steel pressure vessels where the fermentation will take place. The total grape sugar content in the juice will be partly transformed into alcohol and the balance remaining unfermented (approx. 90 g./L.) will impart to the finished product its natural sweetness.

TASTING NOTES

COLOUR: straw-yellow with bright gold reflections accompanied by a full and lively foam and a perlage of great finesse.

BOUQUET: the typical aromatic tones of the Moscato grapes are fully manifested in the wine's aroma, which is intense and extraordinarily appealing.

FLAVOUR: sweet, balanced and not cloying, unusually fresh, richly fruity, superbly balanced and satisfyingly persistent.

FOOD PAIRINGS
It has always been a popular accompaniment for desserts. It matches perfectly with every type of pastry, from cakes and pies to sweet biscuits and cookies. This Asti makes an excellent beverage for social gathering and other moments of relaxation.

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