



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.*



## Moscato d'Asti



### APPELLATION

DOCG



### PRODUCTION AREA

Costigliole d'Asti



### GRAPES

100% white Moscato grapes



### SERVING TEMPERATURE

6° C



### ALCOHOL CONTENT

5% vol.



### AVAILABLE SIZES

750 ml

### VINIFICATION AND AGEING

Fermentation stops once when the temperature falls to 5°C, since the lowering of the temperature prevents the yeasts from completing the transformation of sugar into alcohol. The natural sweetness of the grapes is thereby preserved along with their full aromatic properties.

### TASTING NOTES

**COLOUR:** straw yellow with golden reflections accompanied by a gentle bubbliness.

**BOUQUET:** intense, very enjoyable and well-defined by delicate hints of woodland undergrowth, moss and peach.

**FLAVOUR:** delicately sweet, harmonious and with a very fine aroma.

### FOOD PAIRINGS

Excellent at the end of a meal with desserts and fruit, especially fruit salad. Also ideal with ice cream or on its own as a conversation teaser.