

Moscato d'Asti DOCG "Avene" 2015 by Cascina Fonda

Denominazione di Origine Controllata e Garantita

Sweet White Wine

Net Contents: 750ml

Alcohol Percentage: 5%



Avene is the most important wine from the Cascina Fonda estate. It has been a staple at the Winery since 1988. Massimo and Marco, two brothers who, because of their differing ideologies, often argue over the vinification of their wines have created something here that embodies both of their beliefs and evokes the regions greatest expressions.

Color:

Straw-yellow with delicate green highlights

Nose:

Fragrant, Muscat grape aroma with clear acacia and linden flower highlights

Tasting:

Delicately sweet, but not cloying thanks to a marked acid content that brings out its fragrance

Production Area:

Piedmont

Asti, Italy

Varietal:

100% Moscato Bianco di Canelli

Harvest Period:

The wine is harvested in September and bottled throughout the year

Vinification:

De-stemming and crushing, followed by maceration on the skins for several hours prior to squeezing in horizontal presses. The wine is then fermented off-skins for 20 days at a controlled temperature of approximately 16° Celsius. The formation of a light mousse in the pressure tanks with the addition of selected yeasts to reach an excess pressure of 1.5 Atm is followed by stabilization and refrigeration at -4° Celsius. Before bottling, the wine undergoes microfiltration, and is then left to refine in the bottle for several weeks.

Ageing:

Moscato d'Asti is not a wine to be aged

Bottle Ageing:

The wine is given a couple of weeks post-vinification to settle

Average Annual Production:

On average, 80,000 bottles are produced every year



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