

Cascina Fonda

Dolce Passione

Moscato d'Asti d.o.c.g. "Bel Piano"



The most important sweet wine born with the winefarm in 1988. In the past known as the Natural Moscato d'Asti for its freshness, its aromatic notes create a cool and heavenly atmosphere getting involved everyone fond of desserts, fruit salads and ice-creams.

Name: Moscato d'Asti

Status: Vino a Denominazione di Origine Controllata e Garantita

Grape variety: Moscato bianco di Canelli

Method of production: De-stemming and crushing, followed by maceration on the skins for several hours prior to squeezing in horizontal presses. Off-skins fermentation for 20 days at a controlled temperature of approx. 16° C. The formation of a light mousse in 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° C. Before bottling, the wine undergoes microfiltration, and it is then left to refine in the bottle for several weeks.

Date of bottling: Several bottlings during the year.

Colour: Straw-yellow with delicate greenish highlights.

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

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

Best served with Pastries, light-coloured fruit and cream-based desserts, panettone, hazelnut cakes, particular cheeses such as Castelmagno. A very pleasant aperitif and thirst-quencher at any time of the day.

Minimum ageing: it should be drunk when young.

Serving temperature 5° - 6° C.

Bottles: 75.000 of 75 cl, 3.000 of 37,5 cl and 400 magnum of 150 cl.

Storage: Store upright in cool, dark, well-ventilated surroundings.