

## Moscato Spumante "Chiara Blanc" by Cascina Fonda

Sweet Sparking White Wine

Net Contents: 750ml

Alcohol Percentage: 5%



Created for the first time in 2013, Marco and Massimo wanted to remind the wine world of the natural Moscato d' Asti Spumante that paved the way for the Moscato d'Asti DOCG and Asti Spumante DOCG that the world now enjoys. "Chiara Blanc", with its explosive and intense foam, is enjoyable in many settings and complements every dessert. The brothers take pride in their vinification approach to Moscato and "Chiara Blanc" exemplifies this.

### Color:

Bright straw-yellow with greenish hints. Accompanied by intense & persistent foams

### Nose:

Intense with notes of the Muscat grape joined by clear hints of acacia flowers and lime

### Tasting:

Delicately sweet, but not cloying, thanks to an appetizing flavor and an aromatic finish

### 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:

White vinification and fermentation in an autoclave with selected yeasts added at controlled temperatures for 3 months at a pressure of 5 Atm and 5% alcohol content. After stabilization under refrigeration at 4° Celsius it is bottled and aged 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, 20,000 bottles are produced every year



Selected & Imported by Oggionni Wines, LLC  
259 Main Street, Suite 204, East Aurora, NY 14052  
[info@oggionniwines.com](mailto:info@oggionniwines.com) | [www.oggionniwines.com](http://www.oggionniwines.com)