



Ca' del Re Moscato

D.O.C.G. MOSCATO D'ASTI



The Perrone family farm is located in Santo Stefano Belbo and began producing Moscato d'Asti in 1960. This village, along with Castiglione Tinella and Castagnole Lanze, are the best areas for Moscato vineyards. The soft chalk and clay soils are perfect for this aromatic variety. In fact, the vineyards of the Perrone family lie in a steep valley that agricultural maps dating back to the 1820's recognized as a special place for Moscato and marked it as Ca' del Re (house of the king). Vineyards are farmed organically.

At 84 years old, Mario Perrone is still the director of the 9 Ha estate. His son Mauro runs the vineyards and his grandson Fabio is now the winemaker. Fabio is a young and highly energetic 24 year old who, armed with an advanced enology degree from the University of Alba and guidance from his dad and grandfather, has a very bright future.

Fermentations are cool and slow, capturing every aromatic compound. The wine is bottled directly out of autoclave for each of our orders, ensuring vibrant and fresh Moscato year around. It has upfront floral aromatics of white flowers, stone fruit and sage. The pallet is balanced and the core is a mix of crisp apple and peach with a delicate, creamy texture.