

CASCINA DEL SANTUARIO BRUNO SORIA



Moscato d'Asti DOC

Wine produced only with Moscato d'Asti grapes, one of the most ancient cultivations for our territory, it has a pale straw yellow color.

On the nose it is clear, broad and aromatic, with notes of yellow peach, grapefruit and exotic fruits. The taste is sweet and fruity, slightly spid with a pleasant slightly sparkling finish.

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After pressing, the must is stored cold for static settling, then it is filtered and stored at 0 ° C to prevent alcoholic fermentation which will start only later;
in December the must is heated to 18 ° in an "autoclave" tank (pressure-tight) and the yeasts are added in order to start the alcoholic fermentation, once the 5 ° alcohol is reached the wine will be cooled, filtered and stabilized to then be slightly sparkling bottled.