



Casera

Moscato d'Asti DOCG 75 CL
2020

Casera, our Moscato d'Asti D.O.C.G., makes you fall in love thanks to its sweetness, given by the notes of honey, which are delicately combined with the sophisticated hints of mint and apple.

Who is Casera

In the Hills

ZONE

Calosso

SOIL

Clay limestone soil with sand presence

GRAPES

100% Moscato white grapes

HARVEST

2020

YIELD

9 t/ha

In the Wine cellar

WINEMAKING

Martinotti method

RIPENING

End of August, beginning of September

WINE ACIDITY

5 g/l

ALCOHOLIC STRENGTH

5% vol

REDUCING SUGAR

135-140 g/l

In the Glass

APPEARANCE

Straw yellow with greenish reflections

SENSE

Captivating, with great freshness and intensity. Reveal fruity notes decided among which undoubtedly prevails sage

PALATE

Wide and enveloping, it is not excessively sweet; the typical aroma of Moscato grapes is of course predominant and has a very long and delicious final

TEMPERATURE OF SERVICE

9-10 degrees



ACCOMPANIMENTS

You can accompany the Moscato d'Asti DOCG with desserts such as the classic Langhe hazelnut cake or with the one with apples and pine nuts, pear cakes, fruit puffs and the traditional Christmas panettone. It is very particular and suggestive if accompanied by seasoned and slightly spicy cheeses.



DOMANDA®
CALOSSO ITALIA 1929