



TENUTA CARRETTA
PIOMBESIO ALBA
Tenuta Carretta

Moscato d'Asti NV

Story of the wine:

Moscato is a widely planted grape variety throughout Italy and Piemonte is no exception. Part of Piemonte's reputation for excellent moscato is that they use the superior variety called Moscato Bianco, which is also known as Muscat Blanc petit grains. Moscato d'Asti was recently given DOCG status thereby ensuring that the quality is first class. It is ideal as a wine to drink with pudding or at the end of the meal when a heavy, sweet wine is too much.

Grape: 100% Moscato

Area: Asti

Vine Density: 4,000 per ha

Training system: Guyot

Yield: 60hl/ha

Harvest: A manual harvest during the second week of September.

Vinification: There is a partial fermentation for two days at 15°C. The fermentation is by Metodo Charmat with the fermentation completed in a sealed vat to retain the CO² and thus make the frizzante.

Ageing: Bottled straightaway for extra freshness.

Descriptions for the Wine List:

- A delicious, frothy wine with a touch of sweetness and a nice crispness to balance. A lovely, easy to drink wine.
- The ideal pudding wine or to finish off a meal, Moscato d'Asti is one of the wine world's absolute delights. From a single estate in the classic region for this wine this Moscato has a delightful character. A delicious, frothy wine with a touch of sweetness and a nice crispness to balance. A lovely, easy to drink wine.

