



FREDERICK WILDMAN AND SONS, LTD.
IMPORTERS AND WINE MERCHANTS



CA' BIANCA - MOSCATO D'ASTI DOCG 2018

OVERVIEW

Terroir: The vineyards are located on the estate's east-facing slopes that rise to 1000 feet in elevation. Densely planted vines (4,500 plants/ha) are trained by the traditional Guyot system on soil made up of sedimentary marl and clay.

Vinification: The late-harvest fruit is pressed gently and then fermented at cold temperatures in Stainless steel. The fermentation process is stopped by cooling the young wine as soon as the desired alcoholic strength has been reached (about 5%), leaving a pleasant level of residual sugar in the wine.

The fine mousse and yellow straw color gives way to a delicate and intense bouquet, with touches of peaches and sage and hints of citrus fruits. A sweet, clean flavor is enlivened by an appealing citric note.

ADDITIONAL DETAILS

The 2018 shows a straw yellow color, a delicate and intense bouquet, with touches of peaches and sage and hints of citrus fruits. Sweet and clean flavor with an attractive citrus note with a pleasant aftertaste of fruit.

Technical Details

Appellation: Moscato d'Asti DOCG
Winemaker: Andrea Autino
Sustainability: Sustainable Practices
Soil: Marl, clay

Sizes Available: 750ml
Pack Size: 6/750ml
Varietals: 100% Moscato

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