



CASTAGNOLE DELLE LANZE

MOSCATO D'ASTI DOCG BERLET

Moscato d'Asti DOCG

"Berlet" Moscato d'Asti DOCG is made from grapes grown in a single vineyard: the Dogliotti family's historic vineyard in Annunziata di Castagnole delle Lanze. Its full southern exposure and the vines' average age of 80 years ensure excellent grape ripening, resulting in a wine that is more aromatic and rich in sugar

GRAPE VARIETY: 100% Moscato Bianco

ALCOHOL CONTENT: 5.5%

VINE TRAINING SYSTEM: Guyot

SOIL: Clay-limestone

HARVEST PERIOD: Late August / early September

WINE MAKING: The grapes undergo partial destemming and cold maceration in the press for 3–4 hours. Selected yeasts are used, and fermentation takes place in steel tanks at 16–18°C for 10–12 days, until the optimal balance of alcohol, sugars, and acidity is achieved. After fermentation, the wine matures in steel tanks for one month; it is then bottled and released for sale

COLOR: Brilliant straw yellow with golden highlights

PERLAGE: Fine and persistent

PERFUME: Intense yet delicate, a blend of fruity (yellow peach and apricot), aromatic (the musky note characteristic of the White Muscat grape), and floral essences (hints of orange blossom, wisteria, and linden)

TASTE: Sweet yet balanced, smooth, fresh, aromatic

FOOD MATCH: A dessert wine that pairs beautifully with fresh and dry pastries, baked goods, cream-filled desserts, Christmas and Easter treats, ice cream, and fresh fruit desserts. It also serves as an excellent base for long drinks and makes for an interesting aperitif when paired with bread, butter, and anchovies

SERVING TEMPERATURE: 6 – 8 °C

AVAILABLE FORMATS: 0.75 l



Dogliotti 1870 Snc

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