



CASTAGNOLE DELLE LANZE

MOSCATO D'ASTI

Moscato d'Asti DOCG

Moscato d'Asti DOCG is one of the world's most renowned sweet wines, representing the finest expression of the Moscato Bianco grape grown in 51 municipalities across the provinces of Asti, Cuneo, and Alessandria. Characterized by an irresistible natural effervescence, it captivates the palate with intense aromas of peach, sage, and orange blossom

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, followed by cold maceration in the press for 3–4 hours. Selected yeasts are used, and fermentation takes place in stainless steel tanks at 16–18°C for 10–12 days, until the optimal balance of alcohol, sugar, and acidity is achieved. After fermentation, the wine ages in stainless steel tanks for one month before being bottled and released for sale

COLOR: Light straw yellow

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. It makes for an interesting aperitif when paired with bread, butter, and anchovies

SERVING TEMPERATURE: 6 – 8 °C

AVAILABLE FORMATS: 0.75 l - 1.5 l



Dogliotti 1870 Snc

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