



CASTAGNOLE DELLE LANZE

SELEZIONE DI ERIK

Moscato d'Asti DOCG

This wine is a highly personal interpretation of Moscato d'Asti. Given its prominent aromatic profile—which tends to fade with age—Moscato is typically a fresh, youthful wine meant to be consumed within the first few years of the vintage. In this instance, however, the unique winemaking process and the aging—including time spent on the lees in the bottle—result in a Moscato capable of long-term aging

GRAPE VARIETY: 100% Moscato bianco

ALCOHOL CONTENT: 6%

VINE TRAINING SYSTEM: Guyot

SOIL: Clay-limestone

HARVEST PERIOD: Late August / early September

WINE MAKING: Before pressing, the grapes are held in cold storage for a month for an initial cold maceration. There is no destemming; whole-cluster pressing is used. The must then undergoes a maturation period of one year, split between oak barriques (at 0°C) and stainless steel tanks (at 0°C). Subsequently, the two portions are blended in a steel tank to complete fermentation. After bottling, the wine rests in the cellar for at least 18 months before being released to the market

COLOR: Straw yellow with golden highlights

PERLAGE: The mousse is balanced, fine, and persistent, with a pleasant mouthfeel

PERFUME: A combination of varietal characteristics—such as musk, sage, and white flowers—and notes derived from aging, such as yellow fruit, ripe apricot, and vanilla

TASTE: On the palate, it surprises with a pleasant sweetness—never cloying—that contrasts with a pronounced acidity. It is very persistent, revealing mineral and savory notes

FOOD MATCH: Its consumption extends beyond the classic pairings with desserts to the dining table in a broader sense: from appetizers and delicate first courses to blue cheeses and raw fish

SERVING TEMPERATURE: 6 – 8 °C

AVAILABLE FORMATS: 0.75 l



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