

Cossetti Moscato d'Asti DOCG

This Moscato D'Asti is an aromatic, slightly sparkling white wine with a long history and tradition. It has DOCG status which means it comes from a zone awarded the denomination of controlled and guaranteed origin. Castelnuovo Belbo is one such zone and the Cossetti family have been growing and making quality wine here since 1891. However the establishment of the Moscato Bianco grape in this area predates even the Cossetti's long history of wine making. It was cultivated here in pre Roman times, most probably before 173 AC. The Cossetti family have dedicated a lot of attention to this historic grape variety. They focus on quality rather than quantity and deliberately manage their family vineyards to produce low yields per hectare. We believe their efforts have produced a wine that will surprise and delight you with its complex and pleasant aromatic characteristics.

Tasting Notes

This Moscato D'Asti DOCG wine is a bright yellow colour with exceedingly fresh fragrances of fruit and aromas typical of the grape itself. It is sweet and lightly sparkling Moscato although essentially a desert wine, can be enjoyed as a refreshing aperitif. With its low alcohol content we feel that it is excellent to consume at anytime of the day even simply to accompany biscuits. In the ancient Piedmontese tradition, it can be paired with slices of salami or fresh cheese, with surprising results. As a desert wine it works particularly well with desserts that are a little dry or contain hazelnuts or almonds.

Variety of grapes	100% Moscato Bianco
Production area	Villages of Castelnuovo Belbo and Mombaruzzo in the Province of Asti
Harvesting:	Mid-End September
Appellation	D.O.C.G
Alc. Vol.	5.5%
Fermentation:	A complex fermentation process of several stages beginning with a pressing of the whole grape followed by a second pressing of the membranes only. Then it undergoes static clarification under refrigeration to preserve a low temperature of 0 degrees centigrade. Finally there is a further partial re-fermentation of the residual sugars in pressure controlled tanks.
Soil	Limestone or clay limestone on hills of suitable exposure
Harvesting	mid to late September
Fermentation	8 – 10 days
Ageing	no (consume within 2 years)
Bottling	December 2005
Serving temperature:	9 – 10° C.



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