



WINEMAKING PHILOSOPHY

The Moscato vineyards are cultivated in calcareous-marl soils. The particular microclimate is a determining factor for the perfect ripening of the grapes, an essential condition to obtain a great product.

After soft pressing, the free-run must is kept at a low temperature until the prise de mousse in pressurised tanks and subsequent bottling. This technique makes it possible to obtain a wine which is always fresh and fragrant with great aromatic richness and a strong varietal character.

TASTING NOTES

Colour: light gold yellow.

Bouquet: elegant and complex, very aromatic with scents of fresh fruits.

Palate: pronounced and complex, richly aromatic, exhibiting elder, blossom notes and a finish redolant of muscat fruit.

STATISTICAL INFORMATION

Grape variety: Moscato Bianco

Alcohol: 5.0 % vol.

Sugar Content: 130 g/l ± 10

Appellation: Moscato d'Asti DOCG

Aging: 1 month in bottle

Growing Region: Monferrato



VITE COLTE®

CANTINE IN BAROLO

La Gatta 2020

Moscato d'Asti DOCG



Decanter

90 (08/2021)

by James Button

Ripe apple and peach scents with some floral notes and a hint of beeswax. Intense, concentrated but fresh palate - really honeyed, with ripe peach, mango, lychee and tropical fruits. There's a stoniness on the mid-palate that provides some complexity and refreshment, while the gentle acidity balances it all nicely. Soft finish of honey and lime.

Drinking Window 2021 - 2023

VITE COLTE®

CANTINE IN BAROLO

La Gatta 2019

Moscato d'Asti DOCG



JAMES SUCKLING.COM 

91 (07/2020)

*An easygoing, fruity
moscato with fine bubbles
and pretty, sweet-fruit notes
of green melon and tinned
pears. Lightly sweet finish.*

Drink now.