



#### 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



# VITE COLTE®

CANTINE IN BAROLO

## La Gatta 2021

### Moscato d'Asti DOCG



***SILVER MEDAL***