



## Grappa di Moscato d'Asti Cascina Fiori

### Variety

Moscato Bianco 100%

### Location

*Location:* Trezzo Tinella Cascina Fiori

### Production

600 bottles

### Distillation

We use the pomaces obtained after pressing our own grapes of Moscato Bianco from our vineyards in Trezzo Tinella. It is a discontinuous distillation system with steam-draught copper pots.

### Maturing

The distillate is refined in stainless steel tanks for about 9 months.

### Sensory characteristics

Our Grappa of Moscato is limpid and transparent, with intense aromatic perfumes, harmonious and elegant, rich and fragrant as the grape berries. Gentle and soft on the palate, agreeably aromatic.

The alcohol gradation is 40% by vol.

