



ODDERO

MOSCATO D'ASTI DOCG CASCINA FIORI



VARIETY

100% Moscato Bianco; it is a grape variety with ancient origins, appreciated even by the ancient Romans. The clusters have beautiful round berries with a golden colour, shading to a warm amber when ripe.

VINEYARD

Location: Trezzo Tinella Cascina Fiori, Plot 6, Sub-plots 150, 152, 151, 134, 135, 146, 296
Characteristics: 400 meters above sea level, southeastern exposure, 2.7 x 0.8 meters spacing, 4,700 vines/hectare density, Guyot upward-trained vertical-trellised training system.

Age: Variable, the highest part is 20 years old the other one is 15 years old
Size: 1 hectare
Yield: 70 quintals/hectare

HARVEST TIME

First 10 days of September. Our vineyards are at a considerable altitude; the harvest is therefore, the harvest is never so early. The altitude of 400 meters above sea level provides great natural aroma to the grapes and our effort is to preserve it during the whole phase of maturing in the vineyard, adjusting the number of leaves that shade the grapes in the final phase of ripening, year per year.

PRODUCTION

15,000 bottles

VINIFICATION AND MATURING

Manual harvesting into crates, destemming-crushing, cold maceration for 12 hours, pressing of the must and static clarification at around 8°C for 48 hours. Fermentation in stainless steel and interruption of the fermentation using cold. Two different bottlings, one in November and one at the end of February and a third optional bottling in April.

ORGANOLEPTIC CHARACTERISTICS

Nicely intense yellow in colour, fragrant and aromatic bouquet with light notes of mandarin, grapefruit, white peach, flowers and sage. Refreshing taste, sweet and aromatic on the palate. This wine pairs well with the desserts of the best Italian tradition. We recommend it also for more daring pairings and more intense flavours: certain cheeses that are not overly seasoned, salami and figs, or as an aperitif. Some venture as far as grilled prawns. After all, in the olden days a typical snack of our household was bread, tuma cheese (made with sheep's milk) and Moscato.