



Tenuta Olim Bauda

Moscato d'Asti DOCG "Centive"



Grape variety: 100% Moscato.

Harvesting period: Grapes are selected between the end of August and the beginning of September.

Tasting notes: pale straw yellow colour. The intense bouquet is typically aromatic, with floral and fruity sensations, with notes of sage, elderflower and citrus fruits. The taste is fresh and fragrant, also thanks to the right balance between sweetness and acidity. The fine development of carbon dioxide makes it delicately creamy and gives it a persistent and elegant finish.

Vinification: after spending a few hours on skins at a very low temperature, the must is drawn off. It ferments at a low temperature in small stainless steel autoclaves. The prise de mousse takes place during fermentation. The must is cooled and micro-filtered for bottling, which takes place in November, just two months after harvesting.

*Ah... this stranger... we think we know everything about Moscato, yet we're only just at the beginning. Apparently Moscato used to be drunk after a period of bottle ageing, which took place in underground cellars. Well, we decided to have a go... Result? It's true! It really is interesting to uncork a good Moscato d'Asti five or six years after bottling!!! Tasting is believing.
Dino, Gianni and Diana*