

MOSCATO D'ASTI DOCG “CICHETA”

The name refers to the Cicheta vineyard, in San Rocco Seno d'Elvio, which every year gives the best grapes for the production of this wine.

The vineyard is characterized by a marly soil facing west, which emphasizes the typical aromas of this aromatic grape maintaining its natural acidity. Moscato d'Asti Cicheta is ideal both as a dessert wine and as aperitif in combination with savoury snacks or blue cheeses since it's sweet but never cloying sweetness thanks to the fresh acidity.

Formati disponibili



Vineyards: Cicheta and Riforno

Varietal composition: 100% Moscato Bianco

Harvest period: early September

Vinification and ageing: pressing of the grapes, and fermentation at a low temperature in steel until the alcohol content reaches 5-5,5%, when the tank is chilled to bring a halt to the fermentation. After evolving in steel for around 2 months, the wine then spends a short time in the bottle prior to its release.

Alcohol: 5-5,5%

Residual sugar: 110-120 grams/litre

Colour: bright straw yellow with golden highlights

Nose: fruity and aromatic, reminiscent of the grape with notes of yellow peach, rose petals, linden blossom, sage and honey.

Taste: aromatic, with excellent balance between sweetness and crisp freshness.

Food pairings: at the end of a meal, with the dessert. as aperitif in combination with savoury snacks or blue cheeses