



# Borgo Maragliano Moscato d'Asti "La Caliera"



**Varietal:** 100% Moscato Canelli

**Appellation:** Moscato d'Asti DOCG

**Acidity:** 5 g/l

**Alcohol %:** 5%

**Soil:** 45% tuffaceous rock - 48% sandstone - 7% calcium

**Altitude:** 360 meters

**Exposure:** 32% with south-westerly

**Tasting Notes:** A high-altitude Moscato, full-bodied and velvety with an intense bouquet featuring scents of candied fruit, acacia blossom and a musky background. The scent of "violet" is quite unique

**Vinification:** After harvesting, the ripe Moscato grapes undergo soft pressing. The product obtained is chilled to 0 °C to prevent fermentation. Each individual batch is filtered and put in a pressurized tank which retains the carbon dioxide and warms the product, which is still completely sugary, to a temperature of 15 °C. This promotes the fermentation process which is allowed to continue until an alcohol content of 5.5% vol. is reached. The product, which is now Moscato d'Asti, is chilled to a temperature of 0 °C to block fermentation. The wine is bottled at the beginning of November.

**Food Pairing:** Served cool at a temperature of 10-12 °C in crystal glasses, it pairs delicately with desserts, fresh fruit and fruit salads.



## Accolades

---

2209 W 1<sup>st</sup> Street Suite 111 Tempe AZ 85281  
p. 480 557 8466 f. 480 557 0556

[www.classicowines.com](http://www.classicowines.com)