



Tenuta Olim Bauda

Moscato d'Asti DOCG "Centive"



Grape variety: 100% Moscato.

The grapes are usually selected and harvested between the first and second week in September.

Tasting notes: pale straw yellow colour. The intense bouquet is typically aromatic, conveying sensations of Golden Delicious apples, pineapple and honey- Its fresh and fragrant palate results partly from the perfect 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. After initial filtration, the must ferments at a low temperature in small stainless steel autoclaves. The prise de mousse takes place during fermentation. To interrupt fermentation, the must is cooled further and micro-filtered for bottling, which takes place in November, just two months after harvesting.

Release for sale starts before the end of that same November. However, the finest expression comes after the first few months of life.

Service: 8/10°C

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