

MOSCATO SPUMANTE “Chiara Blanc”

Moscato Spumante “Chiara Blanc” reminds the Natural Moscato d’Asti Spumante that in the mid 90’s gave way to the Moscato d’Asti D.O.C.G and Asti Spumante DOCG. With its explosive and intense foam makes enjoyable and pleasant every dessert.



denomination

Moscato Spumante

type

Sweet white sparkling wine

grape variety

Moscato 100%

production method

Vinification in white, formation of a light mousse in autoclave by adding selected yeasts at controlled temperature for 3 months, then stabilization with refrigeration at -4°C. Before bottling, the wine undergoes microfiltration

view

Bright straw yellow with greenish hints. Foam intense and persistent

nose

Intense with notes of the Muscat grape and with clear hints of acacia flowers and lime

taste

Delicately sweet, but not cloying thanks to a good flavor and aromatic finish of the sensations perceived by the nose

food pairing

Dry sweets, sweet fruit based clear and cream, cake, hazelnut cake. A very pleasant aperitif and thirst quencher at any time of the day

serving temperature

5 ° C

Az. Agr. Cascina Fonda s.s.

di Marco e Massimo Barbero

Via Spessa, 27 - 12052 Neive (CN), Italia

P.Iva 02492640046

fonda@cascinafonda.com export@cascinafonda.com

Tel. (+39) 0173-677877

