



CANTINE POVERO

*Campo del Falio*  
**MOSCATO D'ASTI**

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA



**Year**  
2018

**Grape Variety**  
Moscato

**Vineyard**  
Cultivation system: espalier cultivation -  
guyot pruning  
Yield per hectare: 9.000 kg  
Soil: sandy and clayey  
Harvesting: manual

**Winemaking**  
Removal of grape stalks and cooling at  
10/12°C  
Cold maceration for 10/12 h  
Soft pressing at 1 Atm  
Natural decantation for 12 h  
Must storage at 0°C  
Fermentation case: stainless steel,  
temperature-controlled tanks  
Fermentation temperature: 15/16°C (with  
selected yeasts inoculation)  
Fermentation time: 15/20 days

**Tasting Notes**

Colour: straw-yellow with hints of gold  
Flavour: bouquet of fresh fruits, you can  
recognize apricot and pear  
Taste: sweet and fruity  
Serving temperature: 8/10°C  
Food matching: dessert, fruits

**Alcoholic Content**  
5.5% vol

**Ageing potential**  
Excellent during the first year following the  
grape harvest

**Packaging information**  
Bottle size: 75 cl  
Bottles per case: 6  
Shelves: 4  
Cases per layer: 19  
Cases per pallet: 76  
Case size: 27 x 32,4 x 18,2  
Full case weight: 8,4 kg  
Pallet: 80\*120\*170 euro-epal  
EAN: 8029591002608

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Monferrato

Roero

Langa

