



Campo del Palio
MOSCATO D'ASTI

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA



Year
2020

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

