



Casa Vitivinicola "Ca du Ciuvn"

CERUTTI

Asti Cesare d.o.c.g.

TECHNICAL DATA

GROWING LOCATION:

Castiglione Tinella

GRAPE-VARIETY:

moscato bianco

COLOUR:

from straw yellow to very soft golden yellow

BOUQUET:

very marked, delicate aroma of muscat grapes

TASTE:

characteristic aromatic flavour of moscato;
delicately sweet, well-balanced

ALCOHOL CONTENT:

potential 12% by vol.; actual min. 7%, max. 9.5%

AGEING:

not required by law; best served young

SERVING TEMPERATURE:

6-8°C.



CHARACTERISTICS

In honour of father Cesare, and of an earlier generation of moscato experts, the old glory of what was once known as "Moscato Champagne" is recaptured thirty years on in ASTI CESARE, an Asti Spumante inspired by the great master sparkling wine producers who made this wine celebrated throughout the world.

This is a return to tradition and the classic method of producing sparkling wines: primary fermentation in tanks, followed by a secondary fermentation in the bottle, with *dégorgement* to eliminate the sediment before corking. It has an intense, nicely musky nose, brought out to the full by the fragrance and delicacy of its taste that conjures up the ripe grapes. An appealingly sweet sensation is reinforced by a luscious flavour. The very fine bubbles that linger in the glass are an irresistible invitation to make a toast.

Serve in goblets at a temperature of 6-8°C.

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di Cerutti Sergio

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