



TASTING NOTES

All you love about Moscato... pear pulp, citrus, tropical fruit, and an off-dry sweetness that sits lightly in the mouth before disappearing with the bubbles.

Cantine Povero Moscato d'Asti

COUNTRY	ABV
Italy	5.5%
REGION	VARIETALS
Piedmont	Moscato

APPELLATION
DOCG Moscato
d'Asti

WINERY

Grandpa Tumlin planted the first vineyard in 1948, continuing the traditions of his ancestors, whose roots date back to 1837. Since then, Cantine Povero has maintained a constant commitment to responsible viticulture, working in concert with the seasons and inherent strengths of their lands.

More than 150,000 vines in 45 hectares of vineyards sit in full sunlight from dawn until dusk at 322 meters of altitude. Relying on natural, environmentally friendly technologies, the vineyard is cultivated without the use of herbicides and chemical fertilizers.

Cantine Povero believes that their wines are "bottled experiences," meant as a gift to the world.

CULTIVATION

Espalier cultivation, guyot pruning. The yield per hectare is 9,000 kg. Manually harvested. Grape stalks are removed and cooled at 15-16°C, cold maceration for 10-12 hours, soft pressing at 1 atm, natural decantation for 12 hours, and must storage at 0°C.

VINIFICATION

Fermented in stainless steel, emperature-controlled tanks at 15-16° C (with selected yeasts inoculation). Fermented over 15-20 days.

AGING

Aged for 12-20 days.