Borgo Maragliano La Caliera
Moscato d'Asti DOCG NV

The name La Caliera has been chosen as a tribute to a lady whose home was on the outskirts of our vineyards and who played a treasured part in our lives. The memory of a warm, generous heart and a quiet, noble character is reflected in these old vineyards whose maturity produces a grape harvest rich with "suggestions"

Technical Details

Grape Variety	Moscato bianco di canelli 100%
Vineyard area:	450metres above sea level on a south western facing slope with a 32% incline. Pruning system is low Guyot and the average yield per hectare is 0.55/hl.
Method:	After the harvest the Moscato grape, now ripe and sweet, undergoes a soft pressing in an air pneumatic press. The product obtained (grape juice) is refrigerated to 0°celsius in order to reduce the ferementation activity. It is the filtered and put in a tank which retains the carbon dioxide and warms the product, which is still entirely sugary, to a temperature of 15° C. The purpose of this is to promote the fermentation process which is allowed to continue until 5% vol. becomes alcohol. The product is then cooled to a temperature of 0°C in order to prevent further fermentation.
Alcohol	13.5%.

Tasting Notes

Tasting Note	The unusual and distinctive vine produces a full-bodied, robust and velvety Moscato d'Asti. The intense aroma carries a fragrance of candied fruit, acacia flowers and a typical musky but delicate bouquet. Its scent of 'violet' is quite unique.
Service	Serve it cool at a temperature of 10-12°C in crystal glasses with dessert, confectionery, fruit salad and nut cake.
Winemaker	Carlo Galliano