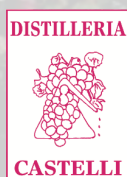
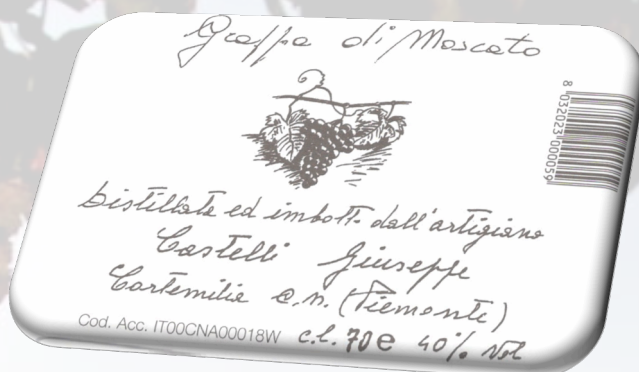


# DISTILLERIA CASTELLI



## MOSCATO GRAPPA

Grape variety		Moscato
Pomace provenance		Area: Langhe – District of Loazzolo, Santo Stefano Belbo and Cessole
Soil type		Marl-sandy with alternating layers of sand, silt (gray clay) and lime (crumbled shells). Compact and solid soils
Altitude, Exposure and Climate		Altitude 200 to 400 m s.l.m. Sides generally well exposed to South, South-West. Temperate climate, continental cold
Cultivation system		Breeding a countur Guyot. The vineyards are contour plowing arranged
Harvest period		From late August to early September
Distillation system		Next fractional distillation in two columns of a total of 33 copper plates. The distillate obtained is about 75-80 degrees alcohol and brought to the degree of consumption by adding pure and softened well water
Typology		Young grappa
Aging		Approximately 2/3 years in stainless steel barrel
Alcoholic content		40% in volume
Tasting	Colour	Transparent, clear, bright, crystal clear appearance
	Bouquet	Intense bouquet, fine hints of flowers and ripe white fruits, elegant and soft aromatic notes of freshly picked grapes
	Taste	Soft and delicate flavor, finely fresh and complex, fruity aromas, elegant finish with a pleasantly sweet aftertaste
Bottle size		0,70 l
Conservation advice before drinking		Keep the bottle standing in the dark, in a cool environment, avoiding sudden changes of temperature
Serving temperature		Recommended at 10 - 12 °C (50 – 53,6 °F)
Glass type		Small or medium-sized tulip glass
Pairing		Alone after a meal as a digestive. Interesting matching with very mature cheeses, spicy or blue cheeses and smoked meats or very spicy. Nice pairing with desserts, especially chocolate, particularly dark one, sweets containing cocoa, biscuits with nuts like hazelnuts, pistachios, walnuts and almonds. and with a simple dry fruit, especially raisins, chestnuts, dates and dried figs