
LA CAUDRINA ASTI SPUMANTE 'LA SELVATICA'



Region: Piedmont, Italy

Appellation: Asti Spumante DOCG

Grapes: 100% Moscato Bianco

Farming: Conventional

Age of vines: Planted in 2000

Altitude, Aspect, & Soil Type: 280-300 M, S-SW, limestone marl

Typical Harvest Time: Beginning of September

Maceration & Fermentation: Low temperature fermentation in stainless steel with selected yeasts

Aging: 2 months in stainless steel, on the lees

Finishing: Fined with bentonite, flour filtration, cold stabilized

Production: 30,000 bottles annually

Notes from Oliver:

Romano Dogliotti is the owner of La Caudrina in the Asti region of Piedmont, just east of the Barolo zone. The Dogliotti family has worked the land since 1900 (seven generations), and they were one of the first small growers to bottle their own wine, in 1940. Now Romano and his sons produce one of the very best examples of Moscato d'Asti and the only artisanal Asti Spumante.

La Selvatica is the Dogliotti family's Asti Spumante, made from a single vineyard near their winery. Asti is made very similarly to Moscato, but the fermentation is taken further, so the finished wine differs from Moscato d'Asti in that the alcohol is slightly higher (7%), the residual sweetness is lower, and there are more bubbles. Some people drink this as an off-dry aperitif; I love it with cookies or by itself after dinner. Dangerously addictive, you have been warned.