
LA CAUDRINA MOSCATO D'ASTI



Region: Piedmont, Italy

Appellation: Moscato D'Asti 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

Finishing: Fined with bentonite, flour filtration, cold stabilized

Production: 100,000 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.

The creation of such a simple pleasure is in fact pretty technical winemaking. Fermented in a special reinforced vessel, called an 'autoclave,' the wine is quickly filtered to stop the fermentation. All of the carbon dioxide from the fermentation is absorbed into the wine, making it naturally bubbly ('frizzante,' or half-sparkling). This bubbly sweetness makes it the perfect accompaniment to a number of fruit desserts, as well as the classic Torta di Nocciole (hazelnut cake, a very typical dessert in Piedmont). It is also an excellent cold glass of wine on a hot summer afternoon.