

LA TORRE

CASTEL ROCCHERO

Moscato Grappa

La Torre has chosen to present in its production also a Moscato Grappa, in a typical completion of a range of high quality wines. Obviously Moscato, being aromatic and a Piedmont symbol of excellence; just starting from our grapes, we consider concluded their cycle only when also the pomace have expressed their ultimate scent, creating a grappa with good texture but soft and balanced at the same time.

Vine: Moscato d'Asti 100%

Vineyards: 100% in Castel Rocchero, Guyot simple breeding.

Harvest: Early September

Vinification: Steam distilled pomaces in copper stills.

Average annual production: 2,000 bottles

Properties and characteristics: The color is intense straw-yellow, it is clearly aromatic with hints of flowers fruits and herbs, but soft to the palate.

Alcohol content: 42% vol.

Garde probable: 5 years

Serving temperature: Room's temperature

Serving suggestions: It normally accompanies the end of the meal, leaving the mouth clean and with a pleasant sensation of alcohol.



La Torre di Castel Rocchero

Viticoltori Associati S.c.a.

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