

# #VIGNETO MOSCATO'S

From the home of Moscato d'Asti comes 2 new wines that prove you can't beat Piedmont for quality or value.

## #VIGNETO MOSCATO D'ASTI



100% Moscato Bianco  
[Moscato d'Asti D.O.C.G.]

UPC: 8 55380 00305 5

## #VIGNETO DOLCE (SWEET) RED WINE



50% Moscato Bianco  
40% Brachetto  
10% Freisa

UPC: 8 55380 00306 2



# #VIGNETO MOSCATO'S

## SALES REP CHEAT SHEET

### ABOUT THE WINERY

- The winery name is Cascina Pian D'or.
- 4th Generation growing grapes, second generation making wine.
- These are the first wines of the youngest generation - Lorenzo Barbero - Only 18 years old - Under supervision of his father Valter.
- The winery only makes Moscato's.
- Soils are sandy limestone. Great drainage and give the wines minerality.

### THE REGION

- The only home of legitimate DOCG Moscato's.
- The Barbero family has been farming the region continually for 900 years in the region.
- The town is Mango, almost halfway between Alba and Asti.
- High Altitude - 1800 feet - needed for the wine to get that clean acidity.
- Only 140 Moscato D'Asti wineries, so it's not a large region at all.
- Mango is generally considered the source of best Moscato fruit. Neighbors include, Risata, Saracco, the winery that makes Stella Rosa etc.

### THE WINES

#### #Vigneto Moscato

- 100% Moscato Bianco
- Always made fresh on demand at the winery - ferments the juice once the winery gets the PO from importer - never more than 90 days old. Fresh is BEST!
- The winery is a pioneer in use of screw caps. Been on their wines since 2011.
- Every batch made has quality approval by DOCG inspector.

#### #Vigneto Dolce [Sweet] Red

- Unique blend of Moscato, Bracheto, Freisa
  - Only winery in region using Freisa in the region.
  - This wine will take on any other sweet red in the market.
- When buyers / customers taste it, they love it.



# #VIGNETO

#Vigneto is a wine made by Lorenzo Barbero, the third generation winemaker from Cascina Pian d'Or. It is named for the Moscato vines the family has been farming for over 50 years. Lorenzo chooses particular vineyard sites to make up the blend that fits the profile he is after giving a perfect balance of sweetness and acidity.



## VINE

100% white Moscato

## SOIL

Sandstone with significant presence of limestone and tuft, hills of about 400 m. a.s.l.

## TRAINING SYSTEM AND YIELD

Guyot system, more than 6000 plants per hectare with a grape/wine yield of 75%

## HARVEST

The grapes are hand-picked during the first week of September, after a careful analysis of the maturation.

## ALCOHOL CONTENT

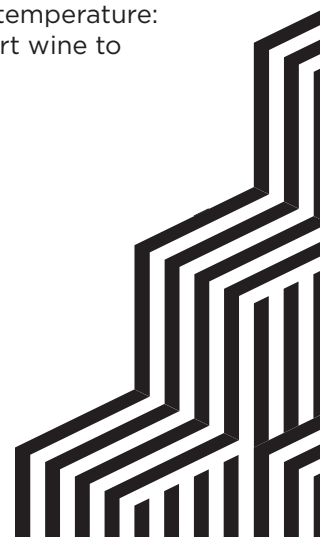
7% Vol.

## VINIFICATION

The harvested grapes are immediately soft-pressed and the must (max. yield 75 l. out of 100 kg of grapes) is cooled at ooc and moved to cooling vats, in order to prevent undesired fermentations and maintain the aromas of the grapes. After several months and based of the market demand, the production starts. The must is moved to pressurized vats with temperature control, where it is heated at 20°C. The fermentation occurs with the addition of selected yeasts, which turns sugar into alcohol. When it reaches 4.5-5% alcohol by vol., the fermentation is stopped by cooling down the wine at -3°C and obtaining a perfect balance of acidity, sugar and alcohol. Microfiltration sterilizes and stops any residual of yeast: the clear and fresh wine is ready to be bottled.

## TASTING NOTES

Straw yellow with greenish reflections, white and persistent foam. The taste is pleasantly sweet, fresh and intense, with a note of musk, very typical of Moscato grapes. Serving temperature: 6-8°C, serve in a cup glass. It is a perfect dessert wine to enjoy with pastries and bakery products.





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## VINE

Moscato, Brachetto and Freisa

## TRAINING SYSTEM AND YIELD

Guyot system, yields 90-100 q/ha

## HARVEST

After much attention to maturation of grape, around the first week of September.

## ALCOHOL CONTENT

7% by Vol.

## VINIFICATION

Grapes are hand-picked in small baskets. Destemmed and squeezed, followed by maceration on skins for about 24-36 hours before being pressed. The must is filtered and refrigerated at 0 C. and stored until fermentation. After a few months and only with the markets request, production is started. The must is transferred to temperature controlled steel autoclaves and warmed back to 20 C. for fermentation with selected yeasts added to turn the sugars into alcohol. Once it has reached 5-7°/o alcohol, fermentation is stopped by refrigeration at 3 C. This method preserves the perfect balance of acidity, sugars and alcohol. It goes through a sterol micro filtration where the remaining yeast is removed and the pure fresh wine is ready for bottling.

## TASTING NOTES

#Vigneto Sweet Red is a versatile wine with aromas of rose and an accent of rhubarb-strawberry pie. On the palate, the wine has raspberry and cherry flavors with a rich mid-palate and lingering, complex finish. Lightly “frizzante”, #Vigneto Sweet Red has the perfect balance between sweetness and acidity. Serve at 6-8 C in a round glass. It is ideal with desserts especially those with fruit and also an enjoyable aperitif.

