

LA LUPA

Moscato d'Asti

DENOMINAZIONE DI ORIGINE
CONTROLLATA E GARANTITA

First label in 1985

Variety: 100 % moscato bianco di Canelli
Planted in: 1950
Surface: 1 hectare
Density of vines per hectare: 8000
Growing system: Guyot
Pruning method: 6 buds
Height: 300-350 meters
Exposure: south-east
Composition of the soil: marly, calcareous

The vineyard La Lupa ("The she-wolf") is situated on a hillside so steep that in certain points, the paths in the rows become steps. The very sunny exposure allows a late harvest with perfectly mature, golden yellow grapes. The sugar concentration is high, permitting a long and slow fermentation in pressurised tanks. The wine stabilizes at an alcohol degree of 5,5-6 % and a potential sugar content of 6-7 %, according to the vintage. The colour is intense straw-yellow. The sweetness is balanced by both the rather high acidity (5 g/l) and the alcohol content, so the wine is very pleasant to drink. The aromatic fragrance is typical for the moscato grape from Canelli: acacia flowers, yellow peaches, rosemary. The wine is bottled 3 months after the vinification and is best appreciated 1 year after the harvest.

What wine guides say

2008: this wine is a pure indulgence. (www.chateauonline.fr)

