



  
CASCINA  
BOSCHETTI  
*Gomba*  
Azienda Agricola  
Barolo . Italia

40°  
ANNIVERSARIO  
1977 - 2017

Piemonte Moscato  
DOC

#### The Vineyard

Location: Santa Vittoria d'Alba (Cuneo-Piedmont).  
Position: altitude of 340 meters above the sea level, facing south.  
Soil: calcareous clay soil

#### The Vine

Grape variety: Moscato Bianco 100%. Manual harvesting with selection of the bunches.  
Pruning: Guyot.  
Density: 4.400 vines per hectare.

#### The Vintage 2017

This vintage will be remembered for its hot climate, and in particular low rainfall. winter was mild, with only a few snowfalls, while spring was marked by some rain and above-average temperatures for the season. Towards the end of April, the sharp drop in temperatures recorded - especially overnight - throughout Italy caused some frost damage, though in the Langhe only the bottoms of the valleys and cooler slopes were affected. May saw the beginning of a long period of fine weather. The maximum temperatures recorded during the summer months were above average but the nights were cooler than in other hot years. Between the end of August and the beginning of September, eagerly-awaited rain helped to accumulate 25 mm of water, which partially rebalanced the water supply. Starting from the first week in September, temperatures dropped appreciably and growing patterns were nearer seasonal averages, with considerable differences between day and night temperatures. Harvested the last week of August.

#### The Wine

Vinification: soft pressing, cooling and filtration to stop the fermentation. Fermentation at controlled temperature until we reach the desired alcohol content. Cooling to stop the fermentation preserving more than 50% of the natural sugars of the grapes and bottling.  
Color: pale straw yellow with slight golden highlights  
Bouquet: intense and fragrant aromatic  
Flavour: fresh and sweet with scents of honey and fruit.

#### Serving

Serve at a temperature of 6/8°C.

#### Food pairing

Fruit or jam tarts, fruit in syrup, desserts, cream cakes, and cakes made with yoghurt, almonds and hazelnuts. Also worth trying with Robiola di Roccaverano cheese.