

Late Harvest “Mesicaseu”



A delicate and elegant wine, Mesicaseu reflects all the unusual production steps that go into its making – from hand-cutting the vine branches before harvest, to grape-drying on the vine, and the final careful selection of the berries to press.

“Mesicaseu” in our local Asti vernacular means “How would I know?”. That is because my grandmother, when asked “What is this wine?”, would invariably answer “How would I know!!”

Vineyards

A blend of 75% Moscato bianco Canelli and 25% Chardonnay grapes.

The Moscato grapes come from vineyards on the sunniest hillside of our estate.

The grapes are highly aromatic, and are characterized by a sugar content of between 27 and 30%, low malic acidity and initial botrytization.

Harvest & winemaking

Grape-picking begins between October 20th and October 30th .

After membrane pressing, the juice ferments for one month in oak barrel and later is cold-fermented in one stainless steel tank for 3-4 months, then stored at low temperatures on the lees and bottled.

Tasting Notes

The wine is characterized by moss and sage hues as well as by the typical palatal persistence of Canelli’s Muscats. Scents of orange blossom, golden apples, pears, bananas and tropical fruits.

Thanks to late bottling, it remains fresh and fragrant for long, with a positive development of the bouquet throughout the first year.

A perfect match for biscuits, non-creamy pastry and fruit, it combines unexpectedly but successfully with long-fermented cheeses, patés and rich foods.

Serving temperature: 9-11°C.

Actual alcohol: 13.3-14.3 % vol.