

Cà Ed Balos

Moscato d'Asti



Cà ed Balos, located in Castiglione Tinella, one of the classic zones for fine Moscato, is an old farmstead that was built in the beginning of the nineteenth century. The original owners were among the first to produce Moscato, and older generations still talk about how the fragrant grapes filled the air with a wonderful aroma during harvest. Cà ed Balos produces wines made only from their six vineyards. They believe that the quality of wine begins with an excellent grape, and that an excellent grape starts with the vines and the land. The Bonacina family's goal is to produce a quality wine while respecting the environment.

Appellation	Moscato D'Asti DOC
Varietals	100% Moscato Bianco
Location	Castiglione Tinella (South, South-west), S. Stefano Belbo (East, South-East), and Mango (South)
Area	6ha
Production	10,000 bottles
Soil	Sandy Clay-limestone
Exposure	East
Vineyard Age	Planted between 1955 and 2009
Pruning	Guyot
Agricultural Method	Bio-Sustainable
Harvest	Manual
Vinification	Grapes are softly pressed at 20 C, the must is put in a steel pressure tank, fermentation at controlled temperature for a week with selected yeasts. The fermentation process is stopped to produce a light sparkling wine with high residual sugar and low alcohol. The wine is finished with fining and filtration.
Alcohol	5%
Sugar	1.30 g/l
Acidity	5%



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