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# CÀ DEL RE

## Santo Stefano | Italy



Ca' del Re wines are made by Fabio Perrone, a 27 year old member of a 3rd generation winemaking family from Santo Stefano. This village is one of the best sites for growing Moscato. Its steep hillsides allow for great exposure. Soils are sand and clay based with a low percentage of limestone. Fermentations are slow and cool, preserving high concentration of aromatic compounds. Fabio is now the winemaker, a recent graduate of the enology school in Alba, but his father Mauro and grandfather Mario still work the vineyards and are in charge of the farming and harvests.

100% estate fruit. This is extremely important as the family can insure proper yields and harvest at the perfect moment to preserve the balance between fresh, natural acidity and sweetness. Harvest takes over 2 weeks depending on maturation of each vineyard.

Ca' del Re means "house of the king" and is referenced from an agricultural map, dated 1648, that names the valley where the farm and vineyards reside.

## Cà del Re • Moscato d'Asti

100% Moscato from vines averaging 20 to 50 years in age. All estate fruit grown on very steep hillsides, soils are a mix of sand, limestone and clay. Harvests are in August, wine fermented at very low temperature for several weeks in autoclave, capturing the CO2 in solution. Wine is Frizzante, about 1 atm of pressure. Estate bottled.

Wine	Pack	Size
Cà del Re Moscato d'Asti	12pk	750ml