

valter bosticardo

Pensiero

In 1986 Valter Bosticardo succeeded in the challenging endeavor of inventing a completely new wine: the first bottle-fermented Moscato d'Asti to use the classic sur lie method. The pathway to the creation of "Pensiero", Valter tells us, was paved with the shards of the bottles that burst during his experimental fermentations. Now, thanks to refrigerated storage, the problem has apparently been solved, and this champagne-Moscato can reach the market with its full, explosive bouquet and smooth body.



CHARACTERISTICS: with the 1996 harvest, Valter Bosticardo broke every frontier, keeping his wine sur lie for as long as 12 years, with a final degorgement in July 2008. The result is a unique, sensational experience, perhaps a once-and-forever thing. To the nose, it is an explosion of exotic scents, from lychees to overripe pineapples – a tide of sensations that spark imagination and discussion; some have even likened it to the bitter-sweet "mal d'Afrique" known only to travelers. On the palate, it has a striking freshness, tinged with a balsamic sensation, and with a lingering, complex aftertaste.

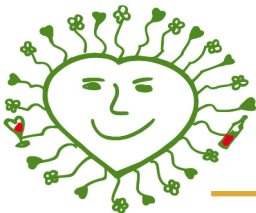
VARIETAL: 100% White Moscato • **ALCOHOL:** 9,5%

YEAR OF PLANTING: between 1959 and 1980

FERMENTATION - CELLARING: after its first fermentation in a tank, the wine is bottled. There, part of the residual sugars will ferment again, this time at a temperature of 5-8°C. As soon as a pressure of 6 bars is reached, the fermentation is stopped by lowering the temperature to between 3 and 5° below zero. A very long fermentation sur lie (12 years) is followed by remuage on the traditional pupitres twice a day for approx. 25 days, to deposit the lees on the cap. Following remuage, the wine is cleaned by degorgement and sealed again with a natural mushroom-shaped cork.

LONGEVITY: I'd really love to taste it in twenty years' time ... and I certainly will!

FOOD PAIRINGS: It can be sipped as an aperitif, or paired with cheese or non-creamy pastries, provided they are not too sweet. I am convinced, though, that it should be tasted on its own to appreciate its special complexity better.



tenuta dei fiori

regione rodotiglia - via valcalosso, 3 - calosso (asti) - piemonte - italia
+39.0141.853819 tel • +39.335.6674169 mob • info@tenutadeifiori.com