



Moscato d'Asti

Designation: Moscato d'Asti D.O.C.G

Grape variety: Moscato 100%

The grapes are sourced from small vineyards in Castiglione Tinella, with 4,500 plants per hectare. The vines, cultivated with the Guyot-system have an average age of 40 years. Limestone- and clay-rich soil.

Winemaking: the grapes are harvested by hand. The vinification begins with a gentle pressing of the grapes and natural cold decanting. The must is stored at a very low temperature in stainless-steel tanks to avoid spontaneous fermentation. Throughout the year, individual portions of the must are put in an autoclave at a temperature of 12-14 degrees to initiate alcoholic fermentation. When a percentage of around 5.5% alcohol by volume is reached, the temperature is quickly reduced to stop the fermentation. The wine, which is only partially fermented, is then filtered. The wine does not undergo malolactic fermentation and is bottled using sterile filtration, to maintain its natural freshness, aromas and fine bubbles.

Description: bright straw-yellow color with slightly shimmering hints of gold. Intense aromas of ripe yellow fruit (peach, apricot), floral notes (rose petals, acacia flowers) and ginger. Sweet and delicate on the palate, with modest acidity, good balance and complexity. Hints of fresh apricot on the finish.

