

MOSCATO D'ASTI

DOCG



Vineyards

Place of production: the grapes come from the best Asti DOCG vineyards in southern Piedmont.

Soil: layers of sand, lime (grey tuff) and limestone (crumbled shells).

Altitude: from 200 to 300 meters above sea level.



Grape varieties

100% Moscato Bianco



Vintage 2019

This vintage was distinguished by constant conditions with superb ripening of the grapes and a regular harvest.

First vintage: 2014



Vinification and ageing

After the grape harvest, the grapes are destemmed and gently pressed. The fermentation takes place in pressurized steel tanks. Once the alcohol content reaches 6%, the fermentation is interrupted by lowering the tank temperature to 0°C. This technique ensures that an enjoyable residual sugar and light CO2 content remain intact, preserving the aromas and freshness typical of the varietal.

Alcohol content: 6%



Tasting notes

Color: bright straw yellow.

Aroma: refreshing bouquet with intense acacia, elderflower and wisteria aromas paired with a lovely hint of mint and white peach and citrus.

Tasting profile: refreshing, savory and poised between softness and acidity. sweet and fruity with a long aromatic finish. The fine perlage accentuates the freshness and joy of drinking.



Why?

- Moscato d'Asti is made with high quality fruit sourced from vineyards in the Asti Docg region in southern Piedmont, reflecting in its freshness and fragrant aromas.
- There are many varieties of the Moscato grape and many styles in which to make wine from this versatile grape. Moscato d'Asti Docg remains the benchmark.
- Moscato d'Asti has a low alcohol content, making it the perfect complement to a variety of foods, from appetizers to desserts.

