



Moscato d'Asti 2022

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

Grape Variety: Moscato, 100%

The grapes are from small vineyards in Castiglione Tinella. 4500 plants per hectare; Guyot-cultivated vines with an average age of 40 years. Limestone- and clay-rich soil.

Winemaking: The grapes are harvested by hand in and around late August/early September (in 2022, the harvest was particularly early). The winemaking begins with the delicate 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. This Muscat wine does not undergo malolactic fermentation and is bottled using sterile filtration, so that it maintains its natural freshness, aromas and fine bubbles.

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

Food pairings: Excellent as an aperitif, it can be enjoyed with fruity and creamy desserts, dry pastries, blue cheeses, and lobster.

