



Moscato d'Asti 2021

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

Grape Variety: Moscato Bianco (100%)

Vineyard: The grapes for the production of this wine are grown in selected vineyard parcels located in and around the village of Castiglione Tinella. The soil here is made of calcareous marl. The grapevines are planted, at a density of 4,500 vines per hectare, using the Guyot trellis system. They have an average age of almost 40 years.

Winemaking: Hand-picked in mid-September of 2021, the grapes were immediately crushed and pressed. Thereafter the must was naturally clarified by gravity. This still unfermented grape juice has been kept (without the addition of sulphites) in cold storage, at a very low temperature, in order to prevent an alcoholic fermentation. Over the year periodically small parcels of it have then been brought to alcoholic fermentation: for this the temperature was increased to 12°-14° C while yeast was added. This occurs in stainless steel pressure tanks to preserve natural CO₂. Malolactic fermentation has been avoided in order to preserve the varietal fruit characteristics and freshness. The fermentation was interrupted at an alcohol level of about 5,5%, by lowering the temperature again and filtration. At this stage this partially fermented wine was bottled.

Description: Brilliant straw-yellow colour with golden reflections. Slight sparkling, this Moscato d'Asti has an intense aroma of ripe yellow fruit (peaches, apricots, pears), floral notes (rose petals) and refined exotic spices (freshly cut ginger). On the palate it shows a delicate, well-balanced sweetness in combination with a refined sparkle and well-balanced acidity, good complexity and a fresh, persistent fruity aftertaste (fresh apricots).

Food Pairings: As aperitif, perfect accompaniment to Pan-Asian cuisine and lobster as well as pastry, fruit based as well as creamy desserts, blue cheese.

