

MOSCATO D'ASTI

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

2015

Selezioni Varietali



“ Moscato is part of the culinary tradition of Piedmont. We seek for purity in our work, preserving its natural energy and wish it will always go along well with the most joyful moments of our lives and that of our friends. ”

Milena Vaira

DESCRIPTION: Moscato d'Asti is a wine of little-known potential. Light and fragrant, fresh and without the cloying sweetness, it presents minerality and savory notes that allow you to experiment new food matching, or enjoy it by itself.

VARIETY: 100% Moscato

VINEYARD AND TERROIR: Three beautiful vineyards: Riforno and San Donato in Mango, and Moncucco in Santo Stefano Belbo. Old deeply-rooted vines.

VINTAGE: The preceding winter was heavy with snowfall followed by a mild spring, but a very hot summer. As a result the growing season and ripening of the grapes was earlier than in other years. The vintage characterized by strong hailstorms very early (the first already on May 8) that significantly reduced yields. All this has led to attend one of the best vintages of the last years.

HARVEST AND WINEMAKING: During the 2015 vintage, the Moscato harvest began on August 31st and ended on September 22nd. Gentle pressing and a brief cold settling before the fermentation, which lasted a week. The first bottling, already in November, allows the wine to cheer the Christmas tables.

TASTING NOTES: Beautiful soft color with green reflections. Aromas of fruit with yellow flesh: apricot, peach, exotic fruits. Then elderflower, pear and sage. Delicate and persistent bubbles, refreshing and cleansing the palate. The balance between sweetness and freshness continues in a long and creamy finish, surprisingly savory.