

Moscato d'Asti

DENOMINAZIONE DI ORIGINE CONTROLLATA E
GARANTITA

Made from Moscato grapes grown in vineyards situated in Serralunga d'Alba.

Altitude: 320-340 m (1,050-1,116 ft)

Total Surface Area: 4.6 hectares (11.4 acres)

Soil Composition: Usually calcareous

Training System and Vine Density: traditional Guyot; with about 5,500 vines per hectare (2,227 vines per acre)

Yield: 8 tons per hectare (3.2 tons per acre)

Average Age of Vines: 18-22 years

Harvest: Manual, in the second half of September.

First Year of Production: 1993

Alcohol Content: 5-5.5 % vol., depending on the vintage.

Vinification: Fermentation takes place in large pressurized tanks known as autoclaves and aims to preserve all the flavor and typical aromas of the grapes, enhancing the marked notes of sage and mint conveyed by the terroir.



Appearance: Bright straw yellow, with fine and persistent *perlage*; it maintains limited pressure, as recommended by the tradition of this wine.

Bouquet: Tempting, immensely fresh, and intense, it reveals decisive fruit notes, with a clear predominance of sage.

Flavour: Expansive and enveloping, but not too sweet; the typical aroma of Moscato grapes is naturally prevalent and it has a very long and delicious finish.

Service Temperature: It is best to serve it at temperatures between 9-10°C (48-50°F). To fully appreciate the fragrance of this wine, we recommend uncorking just before pouring.

Food Pairings: Superb with desserts, such as the classic Langhe hazelnut cake or apple and pine nut cake, lemon cake, fruit puffs, and traditional Christmas panettone. It is also extremely particular and seductive when served with mature, slightly spicy cheeses.

Serralunga d'Alba

M A S S O L I N O