



2016 MOSCATO D'ASTI DOCG

2016 VINTAGE NOTES

Due to an early season that started with mild temperatures in January and February, 2016 was one of the longest seasons ever recorded. The following months dropped in temperature to slow down the cycle. Heavy rains in April did not create any problems due to average daily temperatures and low overnight minimums. This slightly physiological delay created ideal conditions.

VINEYARDS

Varietal Composition:	100% Moscato
Sources:	Calosso (purchased grapes)
Area:	One hectare (2.471 acres)
Exposure:	Southeast
Altitude:	350 meters (1,148 feet) above sea level
Soil Composition:	Clay and sand
Vine Age:	30 years old
Vine Density:	4,000 vines/hectare (1,619 vines/acre)
Cultivation:	Vertical trellising, Guyot pruning

VINIFICATION

Fermentation:	Soft pressing, clarification with pectolytic enzymes; fermentation is temperature controlled at 15°C (59°F) in steel fermenters. Fined and filtered prior to bottling
Cases Produced:	1,160 (6/750ml)
Cases Imported:	200
Alcohol:	5%

TASTING NOTES

This delightful wine has a bright, pale-yellow color while the nose is aromatic and intense with exotic fruits and lots of flowers. The mouth is sweet and rich but the fresh acidity gives a very balanced taste. The delicate petillant makes this wine extremely drinkable.