



2018 MOSCATO D'ASTI DOCG

2018 VINTAGE NOTES

The 2018 harvest was quite late and arduous; yet, the crop shows immense promise after a long and engaging growing season. The beginning of spring was quite difficult due to the heavy rain, and the summer was considerably warm and quite dry. The conditions allowed the vines to catch up upon a quite slow start. From the last days of June through the month of July, the sunny days encouraged a fast vegetative growth that required several trimmings and manual leaves thinning, especially in the shaded internal parts that were less active in photosynthesis. These efforts produced even cluster growth, and it carried to an early veraison in the month of August. Toward the beginning of September, the temperature dropped significantly during the night but warm and dry during the day, a perfect condition to promote the phenolic ripening (skin and seeds on the reds grapes).



VINEYARDS

Varietal Composition:	100% Moscato
Sources:	Sustainably farmed vineyards in Asti's Colasso region
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:	1600 (6/750ml)
Cases Imported:	400 (6/750ml)
Alcohol:	5.0%
pH:	3.37
RS:	131.8g/L
TA:	5.87 g/L

TASTING NOTES

Straw-yellow color with a real define and original personality, mediterranean herbs bouquet (sage and rosemary), dreamy light white flowers and citrus. Long and persistent with ripe fruit flavor. Perfect pairing with pastry and light sweets. Outstanding as an aperitif, with cold cuts and cheese.