

Sciandor

Moscato d'Asti DOCG

2019

VARIETIES

Moscato bianco

DESCRIPTION

A lively and soft wine that reinterprets the Piedmontese tradition of Moscato,, expressing all the typical sweet and aromatic characteristics of this varietal.

The seasonal course of 2019 was characterized by a mild winter that anticipated the vegetative awakening. After a spring with lower temperatures than average, the excellent summer weather conditions have led to a good quality of the grapes..

Brilliant straw yellow color. The aroma is aromatic with typical Moscato scents, such as sage and Acacia, In the mouth it spreads a sweet and round taste, reminiscent of honey, leaving on the finish pleasant sensations of raisins.

Dessert wine that goes well with traditional macaroons from the lower Piedmont area, hazelnut cakes and small pastries.

TECHNICAL NOTES



Soil: limestone-silty with blue gray tufaceous marl.



Trellising System: Guyot
Vine Density: 4500 vines/ha.
Hectar Yeald: 90 q/ha.



Fermentation: in temperature-controlled (16°C) stainless-steel tanks.



Alcohol: 5%
Residual sugar: 105 g/l



Suggested serving temperature: 8-10°C



First vintage produced: 2012



FORMATI DISPONIBILI:
0.375 l – 0.75 l.