

Sciandor

Moscato d'Asti DOCG

2020

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 2020 was characterized by an anticipation of all phenological phases: the mild winter caused early budding and, subsequently, the high spring temperatures also accelerated the flowering process, which occurred earlier than average. Then, thanks to the high temperature ranges of August and September, the grapes presented an excellent quality, making 2020 an excellent harvest.

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 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: 137 g/l



Suggested serving temperature: 8-10°C



First vintage produced: 2012



FORMATI DISPONIBILI:
0.375 l - 0.75 l.