

Sciandor

Moscato d'Asti DOCG

2021

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 winter was mild, with standard rainfall for the season, whereas the following months of April and May were characterized by temperatures below seasonal averages, which caused a modest delay in the flowering phase. The rise in temperatures, as well as the lack of rain, in June and July created a slight water stress and a minor delay in ripening in some vineyards. The excellent temperature variations and sunny weather in September and October ensured a perfect harvest, with grapes of excellent quality.

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 tuffaceous 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: 139 g/l



Suggested serving temperature: 8-10°C



First vintage produced: 2012



FORMATI DISPONIBILI:
0,75 l.