

Sciandor

Moscato d'Asti DOCG

2022

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 2022 was characterised by a slight delay in the first phenological phases, caused by a very dry winter, and very little rain in April and May. Later, the stabilisation of temperatures and excellent weather conditions allowed the flowering to take place in a regular conditions. In the following months, particularly in the summer months of July and August, the first rains, together with the lowering of temperatures, toned down the vegetation and re-established the phenological stages of ripening and harvest. The high temperature ranges allowed perfect ripening, thus presenting the 2022 vintage of very good quality with peaks of excellence.

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: 145 g/l



Suggested serving temperature: 8-10°C



First vintage produced: 2012



FORMATI DISPONIBILI:
0,75 l.