

Sciandor

Moscato d'Asti DOCG

2023

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 characterized by the prevailing absence of precipitation. In spring, temperatures were lower than in 2022 resulting in an average delay in development of about 5 to 7 days that lasted until harvest. Only in May and June was there rain, albeit unevenly. With July and part of August the high temperatures returned, leading to water stress phenomena especially in young or south, southwest facing vineyards. The Muscat harvest began the first days of September, benefiting in part from the abundant rains that fell with the late August storms. It was an excellent quality harvest with very structured wines.

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: 158,5 g/l



Suggested serving temperature : 8-10°C



First vintage produced: 2012



FORMATI DISPONIBILI:
0,75 l.