

## Sciandor

Moscato d'Asti DOCG

2025

### 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.

After a particularly dry winter with very little rainfall, we experienced a spring marked by well-distributed showers that ensured a good water reserve. The 2025 growing season was quite variable overall, yet it maintained a balanced climatic trend. In general, there were no particularly impactful weather events, except for the scorching heat of early August (36–38°C), which led to the harvest beginning about 7–8 days earlier than last year. The thunderstorms of August 17–18 proved providential, refreshing the air, lowering nighttime temperatures, and increasing the diurnal temperature range. The 2025 Moscato harvest began on August 26, with perfectly healthy grapes, an excellent concentration of terpenic aromas, and a fine level of crisp acidity.

Straw yellow color with slight golden highlights. Aromatic, varietal aroma typical of Muscat with hints of acacia flowers, white peach and sage. Sweet, fresh, well-structured flavor; with hints of honey and final sensations of candied citrus fruit.

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:* 143 g/l



*Suggested serving temperature:* 8–10°C



*First vintage produced:* 2012



FORMATI DISPONIBILI:  
0,75 l.