BANFI
Piemonte



Sciandor

Moscato d'Asti DOCG

2026

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 2026 vintage was characterized by high temperatures starting as early as May and continuing throughout the summer. Fortunately, winter rainfall ensured good water reserves in the soil, allowing the vines to withstand the hottest months without significant water stress.
At the same time, the lack of spring rainfall limited the pressure of fungal diseases, favouring the development of perfectly healthy grapes.
In a particularly hot and early vintage, with the harvest taking place approximately 10–12 days earlier than in 2025, it was essential to act promptly to determine the optimal time for harvesting. The Moscato harvest began on 17 August and gave rise to a wine of great structure and complexity.

Straw-yellow colour with golden highlights. Aromatic bouquet, varietal and typical of Moscato, with notes of acacia blossom, white peach and sage. Sweet, fresh and well-structured on the palate, with hints of honey and a lingering sensation of candied citrus fruits.

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: low trellising system with Guyot pruning
Vine Density: no fewer than 4500 vines/ha
Hectar Yeald: 85 q/ha

Fermentation: in temperature-controlled (16°C) stainless-steel tanks.

Alcohol: 5%
Residual sugar: 148 g/l

Suggested serving temperature: 8-10°C

First vintage produced: 2012

FORMATI DISPONIBILI:
0,75 l .

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