



# 2022 MOSCATO D'ASTI DOCG

## 2022 VINTAGE NOTES

The 2022 vintage was exceptional due to unusual weather conditions and unexpected results. There was a scarcity of rain and snow during winter, and summer was characterized by earliness, drought, and record-breaking temperatures. However, grapes were healthy and beautiful at harvest time, thanks to some key factors. Rain showers in July and August and cool nights during the growing season helped limit the effects of drought and high temperatures. The experience gained over the years and the unstoppable strength of nature was also essential. Vines are self-regulated depending on the water reserves in the soil, allowing them to deal with severe drought. Despite the worrisome conditions, all new wines have great character, bright freshness, harmony, and good potential for long aging.

## VINEYARDS

<b>Varietal Composition:</b>	100% Moscato bianco di Canelli
<b>Sources:</b>	Sustainably farmed vineyards in Asti's Colasso region
<b>Area:</b>	One hectare (2.471 acres)
<b>Exposure:</b>	Southeast
<b>Elevation:</b>	400 meters (1,312 feet ) above sea level
<b>Soil Composition:</b>	Clay and sand
<b>Vine Age:</b>	30 years old
<b>Vine Density:</b>	4,000 vines/hectare (1,619 vines/acre)
<b>Cultivation:</b>	Vertical trellising, Guyot pruning

## VINIFICATION

**Fermentation:** Soft pressing, clarification with pectolytic enzymes; fermentation is temperature controlled at 15 C° (59 F°) in steel fermenters, with selected yeast in slight pressing without malolactic fermentation.

<b>Cases Imported:</b>	350 (6/750ml)
<b>Alcohol:</b>	5.5%
<b>RS:</b>	153.8 g/L
<b>TA:</b>	5.73 g/L

## TASTING NOTES

The Moscato d'Asti 2022 has the power to bring us back to the most authentic Piedmontese tradition, thanks to the sweet notes of peach that are perfectly balanced by elegant hints of citrus and sage. Fresh, with a refined and delicate bubble that favours the drinkability, it has a long and intense finish that recalls balsamic and fruity scents.



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