



2021 MOSCATO D'ASTI DOCG

2021 VINTAGE NOTES

In general, the growing season began with a cold winter which saw some snow, which then moved to a tricky spring, bringing heavy rains, gnarly frosts and fierce hailstorms, which significantly cut yields. Eventually summer arrived and July brought a dry heat that accumulated in a serious heat wave in August, which ran through to September. The long sunny days helped push the grapes to phenolic ripeness and removed any threat of rot or disease.



VINEYARDS

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

Cases Imported:	350 (6/750ml)
Alcohol:	5.0%
RS:	143.2g/L
TA:	5.5g/L

TASTING NOTES

The 2021 Moscato d'Asti manages to charm and captivate thanks to its aromas of yellow pulp fruit and white flowers, which are masterfully blended with citrus and herbaceous hints. Elegant and juicy, it shows vitality and harmony, as a result of the excellent balance between sweetness and freshness.

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