

Prunotto

MOSCATO D'ASTI 2017

VINTAGE

- ☼ The 2017 vintage was characterized by the hot climate and scarce rainfall.
- ☼ Winter saw mild weather with little snowfall, while the first part of springtime was marked by some precipitation and above-average temperatures, factors which favored early vine growth and development.
- ☼ An abrupt decrease in temperatures took place in April, with frost damage occurring on the valley floors and the cooler parts of the hillside slopes. A lengthy period of fine weather followed, which culminated in the high temperatures recorded during the summer months.
- ☼ Isolated rainstorms during the month of August brought valuable reserves of water to the soil, fundamental for continuing the ripening cycle.
- ☼ Temperatures descended significantly during the first week of September and helped create important temperature swings between daytime warmth and nighttime coolness.

VINEYARD HISTORY

- ☼ Moscato d'Asti is produced from vineyards in the townships of Canelli and Treiso. The soils are rich in clay with marine deposits.

VINIFICATION

- ☼ After picking, the grapes were lightly crushed before pressing. Before the final phase of pressing, the press was stopped for a brief period to allow the must to absorb extra character/aromas.
- ☼ Natural settling eliminated impurities from the must.
- ☼ The fermentation began with an inoculation of yeasts and continued until an alcohol level of 5% was reached.
- ☼ The partially fermented must was chilled to stop fermentation, followed by fining, filtration and bottling.

TASTING NOTES

The 2017 Moscato d'Asti is intensely straw yellow in color and reveals notes of stone fruit and honey. On the palate, the wine is full and elegant with a fresh and well-balanced finish.

FOOD PARINGS

Serve with fresh fruit – strawberries, peaches and berries. Also pairs well with fruitcakes, cookies and sweet biscuits.



ORIGIN: MOSCATO D'ASTI DOCG

BLEND: 100% WHITE CANELLI
MOSCATO

ALCOHOL: 5%