



HANDPICKED™  
WINES

## 2018 Regional Selections Moscato d'Asti DOCG

- DOCG quality - Italy's highest guarantee
- Low alcohol
- Delicate sweetness
- Semi-sparkling
- Made from Moscato Bianco grapes



### A NOTE FROM THE WINEMAKER

Intoxicating aromas, exotic fruits and fun fizz; this wine is crying out for a celebration.

### SEASON

After the very challenging season in 2017, the 2018 vintage was a return to form in Piemonte. Spring was cool, but fruit set was sound and yields were good. Summer was warm and dry and good weather continued into autumn, with the harvest of excellent quality fruit taking place in cool, dry conditions.

### WINEMAKING

This wine is made to strict standards required by DOCG regulations. The fruit was handpicked and pressed to temperature-controlled stainless steel tanks, where fermentation occurred slowly at low temperatures to preserve delicate aromas and vibrant fruit flavours. Fermentation was halted to retain the required level of natural sweetness; this is done by reducing the temperature. The wine was then filtered and bottled. Fermentation and bottling are carried out under pressure, in the Martinotti method, to retain gas and produce a "frizzante", or semi-sparkling, wine.

### TASTING NOTE

This is a classic Moscato d'Asti with low alcohol, delicate sweetness and a gentle fizz. It is fragrant of apricot, lychees and orange blossom and has fresh fruit flavours. A light wine traditionally served at 8-10°C as an aperitif or with dessert.

### REGION

Piemonte in Italy's north-east is the cradle of many of the peninsula's most famous wines. An astonishing array of native grape varieties thrive here and the wines run the gamut from heavy, tannic reds to ethereal, aromatic whites. The best vineyard sites have been selected over many centuries; south-facing hillsides are favoured so that grapes are exposed to maximum sun and minimal rain and wind.

This wine is grown and made in the approved DOCG zone just south of the ancient hill town of Asti. The soils are marbled limestone and clay and volcanic tuff.

### Food Match

Unaccompanied as an aperitif or with sweets such as biscotti; pastries; cakes of hazelnut, almond or chestnut; fruit salad.

### Wine Style

Crisp & Refreshing  
Soft & Fruity

### Service

TEMPERATURE  
8 -10°C

CELLAR POTENTIAL  
Drink now

