

REGIONAL SELECTIONS 2017 Moscato d'Asti Piemonte Italy



With its exotic perfume, playful fizz and low alcohol, Moscato d'Asti is an ideal aperitif and the perfect accompaniment to cakes and happy times.

Varietal: Moscato Bianco

Region: Moscato d'Asti DOCG, Piemonte

The hilly region of Piemonte in north-western Italy produces some of Italy's most esteemed red wines, but the area is also famed for the delicate sparkling wines of Asti, the ancient city nestled among hills of Montferrat. The area enjoys cool nights that encourage development of delicate fruit flavours in Moscato Bianco grapes. The best vineyard sites are positioned on hillsides with good sun exposure. The soils are marbled earth with limestone, clay and volcanic tuff.

Vine to Glass: 2017 was an excellent vintage throughout Piemonte, with good ripeness balanced by lively acid. It was generally dry, with some localised storms late in the season; yields were above average and the harvest was slightly later than normal.

The grapes were hand harvested at the end of August and into September. A slow fermentation at low temperatures promotes vibrant fruit flavours and delicate aromas. The ferment is arrested at 5% alc/vol, retaining a level of natural sweetness, and the light fizz - called frizzante in Italian - is added via Martinotti method in pressurised tank.

Tasting Notes: This is a classic Moscato d'Asti with low alcohol, delicate sweetness and gentle fizz. It is fragrant of apricot, lychees and orange blossom and has juicy fruit flavours. Traditionally served at 8-10oC as an aperitif or with dessert.



Vegan Friendly