
Moscato d'Asti DOCG

Nivole

VINTAGE: 2024

PRODUCER'S VINTAGE NOTES: "The 2024 vintage was shaped by a mix of weather patterns, with stretches of cool, rainy days balanced by warmer months like July and August. Harvest unfolded right on schedule, beginning in the second week of September. The result is a Moscato with a beautifully delicate, floral bouquet complemented by well-rounded flavor that's fresh, lingering, and pleasantly saline on the finish." Stefano Chiarlo, winemaker

GRAPE VARIETY: white moscato

SOIL: of sedimentary marine origin, white soil, sandy from vineyards in the heart of the historic area most suitable for this grape variety

VINEYARD EXPOSURE: southeast, southwest

METHOD OF CULTIVATION: Guyot

HARVEST: manual harvest

VINIFICATION: soft pressing of the entire grape, the must is stored in a tank at -2°C followed by slow fermentation in stainless steel tanks at a controlled temperature until achieving an alcohol content of 5%. During this process, a part of the carbon dioxide developed during fermentation remains "entrapped", giving the wine its mild, natural effervescence. Before bottling, it then undergoes a process of micro-filtration to give the wine its clarity, purity and stop any further fermentation of the yeasts.

COLOUR: brilliant straw yellow

NOSE: floral, typical aromas of Moscato, with notes of peach and apricot

TASTE: creamy, fragrant, with a pleasant fine bubble and a finish which is particularly fresh

SERVING TEMPERATURE: 10°C

BOTTLE SIZES: 0,375 L. - 0,750 L.

CLOSURE: Stelvin

