
Moscato d'Asti DOCG

Nivole

VINTAGE: 2021

PRODUCER'S VINTAGE NOTES: "Snow has finally fallen. The earlier part of the year has seen rain and snow, which piled up to a height of 60cm among the vineyards of Langhe. March has not experienced rain and temperatures have always settled above average, prompting an early start of vegetation. Such conditions led us to expect another early and hot vintage, but we would be proven wrong. In the beginning of April, temperatures dropped below zero for two nights, causing damage to several buds in the mid and high hills, especially in Monferrato. Around 30% of grape production has been affected. In mid-May, the vintage seemed to be a late one: the vines were growing slowly, temperatures were quite low during the night and the wind was always cold. In the first week of June all the varieties were in full bloom, with some Nebbiolo and Barbera grapes already set. The last two weeks have been hot, registering average temperatures and experiencing thunderstorms that brought 20-30 mm of rain. This marked the beginning of a long, hot (but not torrid) and dry summer that lasted until September, which has been characterized by mild temperatures during the day. The last two weeks of August were dedicated to the thinning of the most lush vineyards. Harvest was carried out during the usual period, yielding healthy and outstandingly ripe grapes. Usual harvesting period was observed for each grape variety, beginning with Moscato on September 6. The harvested grapes were healthy, characterized by balance between high sugar content and excellent acidity, as well as the abundance of terpenic aromas (white flowers, white peach, musk, sage). A creamy and persistent drink revealing a pleasant finish that leaves the mouth fresh and clean." 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

