

# Moscato d'Asti DOCG

## Nivole



**VINTAGE:** 2025

**PRODUCER'S VINTAGE NOTES:** "The growing season began with early, rapid, and even budbreak, a phenological lead that held steady throughout the cycle. The preceding winter, mild but rich in rainfall, was followed by a late and equally wet spring (April and May), which helped build strong water reserves – critical for facing the long, hot summer that followed. The vines' ability to adapt to these conditions, coupled with careful vineyard practices to protect the fruit, made a significant difference in terms of quality. The final ripening phase, from August 10 through the end of the month, was dry and marked by good sunlight and significant diurnal shifts. These conditions allowed for a meticulous harvest, with each vineyard picked at precisely the right stage of sugar maturity. The 2025 vintage maintained ideal freshness, supported by bright acidity and excellent aromatic precursor development – both critical for Moscato. The harvest of white grapes, including Moscato Bianco, began approximately 15 days early, starting on August 21." *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

