

Sciandor

Moscato d'Asti DOCG

2024

VARIETIES

Moscato bianco

DESCRIPTION

A lively and soft wine that reinterprets the Piedmontese tradition of Moscato, expressing all the typical sweet and aromatic characteristics of this varietal.

After two particularly poor vintages of rainfall, at the beginning of the year the 2024 vintage looked at risk for the survival of the vineyards. The climate changed radically at the end of February presenting the first rains accompanied by ambient temperatures that remained above average for the winter period.

The high amount of water (about 800 mm of rain in the first seven months) resulted in a high aggressiveness of fungal pathogens, especially downy mildew and in some cases also powdery mildew. The production result was strongly influenced by the pressure of the pathogens and the ability of the companies to manage the vegetation and crop defense. Despite the fact that the vintage was very bad from a meteorological point of view; thanks to the experience and timeliness of the winemakers' treatments in the vineyard, good quality, very fine and elegant wines were obtained.

Straw yellow color with slight golden highlights.

Aromatic, varietal aroma typical of Muscat with hints of acacia flowers, white peach and sage. Sweet, fresh, well-structured flavor; with hints of honey and final sensations of candied citrus fruit.

Dessert wine that goes well with traditional macaroons from the lower Piedmont area and small pastries.

TECHNICAL NOTES



Soil: limestone-silty with blue gray tufaceous marl.



Trellising System: Guyot

Vine Density: 4500 vines/ha.

Hectar Yeald: 90 q/ha.



Fermentation: in temperature-controlled (16°C) stainless-steel tanks.



Alcohol: 5,1%

Residual sugar: 142 g/l



Suggested serving temperature : 8-10°C



First vintage produced: 2012



FORMATI DISPONIBILI:
0,75 l.