Alasia, Moscato d'Asti DOCG 2024

IAR0252024

Araldica Castelvero

— Piemonte, Italy

A delicious, aromatic, semi-sparkling dessert wine with grapey notes... and all that at 5% ABV. A wine to make you smile!

Production

The grapes for Araldica's Moscato d'Asti are sourced from their members' vineyards, in the Monferrato hills in the south of the province of Asti in the Piemonte region. The vineyards have a south westerly aspect and are at altitudes of between 250 and 400m above sea level. Vines are grown in limestone-clay soil using the Piedmont low Guyot trellis. The average age of the vines is 30 years and the planting density 4,000-4,500 vines per ha. Yields are 77 hl per ha. The fruit is hand-harvested between 1st to 12th September. Fermentation in pressure tank under temperature control. The fermentation is deliberately stopped by chilling and filtration to retain just 5% alcohol and a luscious natural sweetness.

Tasting note

Sweet and gently sparkling with delicate aromas of honey and fresh flowers. On the palate the wine reveals ripe apricot, grape notes and a soft mousse. Delightful refreshing acidity on the finish to balance the sweetness.

Food Match

Drink well chilled as a summer aperitif, or after dinner with a fresh fruit salad.

ABV:
5.00%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Wine Type:
Sweet

Category:
Sustainable

Appellation:
Moscato d'Asti DOCG

Winemaker:
Claudio Manera & Lella Burdese

Grape Varieties:
Moscato Bianco 100%

Suitable for:
Vegan

Bottle Barcode:
8010471000586