



## 2014 MOSCATO D'ASTI DOCG

### 2014 VINTAGE NOTES

Winter was cold with little snow, followed by a spring with average temperatures and alternating days of heavy rain, leading to early development in the vineyards. Although the summer months were cool with frequent rain, September and October were warm and dry, which helped with the harvest.

### VINEYARDS

<b>Varietal Composition:</b>	100% Moscato
<b>Sources:</b>	Calosso (purchased grapes)
<b>Area:</b>	One hectare (2.471 acres)
<b>Exposure:</b>	Southeast
<b>Altitude:</b>	350 meters (1,148 feet) above sea level
<b>Soil Composition:</b>	Clay and sand
<b>Vine Age:</b>	30 years old
<b>Vine Density:</b>	4,000 vines/hectare (1,619 vines/acre)
<b>Cultivation:</b>	Vertical trellising, Guyot pruning
<b>Harvest:</b>	September 10

### VINIFICATION

<b>Fermentation:</b>	Soft pressing, clarification with pectolytic enzymes; fermentation is temperature controlled at 15°C (59°F) in steel fermenters. Fined and filtered prior to bottling
<b>Cases Produced:</b>	1,330 (6/750ml)
<b>Cases Imported:</b>	300
<b>Alcohol:</b>	5%
<b>Residual Sugar:</b>	1.2g/l

### TASTING NOTES

Straw amber color. A wine of great and original personality, with a bouquet of aromatic flowers, sage and rosemary. Fresh and mouth-filling, with a long finish, leaving a persistence of sweet, mature fruit on the palate. Delicious in combination with sweets, cakes and pastries, soft cheeses and aperitifs. Serving temperature: 10 C (50 F).