

Elvio Cigno



Moscato 2013 Moscato d'Asti DOCG

2013 Vintage Notes:

Following a cold winter without excess, yet a good amount of snow, February and March were rainy and very humid which delayed budbreak. June, July and August were warm and dry. Autumn was dry and windy, with harvest delayed by 7 to 10 days compared to our normal harvest dates; yields were within an average range.

Vineyards:

Varietal: 100% Moscato
Source: Calosso (purchased grapes)
Area: One hectare (2.471 acres)
Exposure: Southeast
Altitude: 350 meters (1,148 feet) above sea level
Soil composition: clay and sand
Vine age: 30 years old
Vine density: 4,000 vines per hectare
Cultivation: Vertical trellising, Guyot pruning
Harvest: September 10

Vinification:

Fermentation: Soft pressing, clarification with pectolytic enzymes; fermentation is temperature-controlled at 15°C (59°F) in steel fermenters
No malolactic fermentation
Fined and filtered prior to bottling
Alcohol: 5%
Residual sugar: 1.2 g/l
Aging potential: 1 - 2 years

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.

Serving suggestions: It is recommended that Moscato be consumed within 18 months of the vintage and be stored at a cool temperature of 5°-7°C (41°-44.6°F). Delicious in combination with sweets, cakes and pastries, soft cheeses and aperitifs. Serving temperature: 10°C (50°F).