



2019 MOSCATO D'ASTI DOCG

2019 VINTAGE NOTES

The 2019 harvest is characterized by a slight decrease in terms of yields, around -15%, which benefitted quality and balance. We find the same balance if we look at the weather conditions through the year, despite a prolonged drought in the first three months followed by rain and low temperatures from April until the end of May. The plant growth underwent initially a slow kickoff, with a delay of two weeks compared to the previous year, but similar to more typical and traditional vintages. The month of June, with sunny climate and soil characterized by great water availability, created conditions for a flourishing plant growing, which required careful management of our vineyards by thinning during the summer. After a particularly hot and dry period between end of June and beginning of July, the summer season continued with milder temperatures alternating with well-distributed rainfall. Compared to the anticipated vintage, the abundant plant growth made it possible for the grape ripening to slow down, creating an optimal amount of time for phenolic ripeness, particularly on the Nebbiolo, which was finally harvested in the second part of October. Overall, the grapes present good parameters and high quality, showing a perfect phenolic ripeness, nice sugar content and substantial acidity. The 2019 harvest may be considered a traditional one, with a balanced growing season and a very late ripening comparing to previous vintages, giving the wines the right qualities for a potentially long aging.



VINEYARDS

Varietal Composition:	100% Moscato
Sources:	Sustainably farmed vineyards in Asti's Colasso region
Area:	One hectare (2.471 acres)
Exposure:	Southeast
Elevation:	400 meters (1,312 feet) above sea level
Soil Composition:	Clay and sand
Vine Age:	30 years old
Vine Density:	4,000 vines/hectare (1,619 vines/acre)
Cultivation:	Vertical trellising, Guyot pruning

VINIFICATION

Fermentation:	Soft pressing, clarification with pectolytic enzymes; fermentation is temperature controlled at 15 C° (59 F°) in steel fermenters. Fined and filtered prior to bottling.
Cases Imported:	350 (6/750ml)
Alcohol:	5.0%
RS:	143.2g/L
TA:	5.47g/L

TASTING NOTES

Straw-yellow color with sweet fruits, citrus and white flowers, this Moscato d'Asti 2019 is a balm for mouth and brain. Juicy, satisfying, with long and persistent ripe fruit flavor. The most refreshing after-dinner, especially if paired with hazelnuts-based pastry or a fluffy Zabaione.

WILSON DANIELS 
SINCE 1978

Imported by Wilson Daniels | Napa, California | wilsondaniels.com