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## Moscato d'Asti DOCG

### Nivole

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**VINTAGE:** 2023

**PRODUCER'S VINTAGE NOTES:** "A warm and dry year with low but high-quality yield. The vintage was characterized by early vegetative development and harvest, which was a week in advance. Rain in mid-August was crucial to reach a balanced maturation of the grapes, registering ideal levels of sugar and acidity as well as an excellent aromatic expression. Manual harvest was carried out on August 28th and 29th, gathering perfectly healthy and ripe grapes." Stefano Chiarlo, winemaker

**GRAPE VARIETY:** white moscato

**SOIL:** of sedimentary marine origin, white soil, sandy  
from vineyards in the heart of the historic area most suitable for this grape variety

**VINEYARD EXPOSURE:** southeast, southwest

**METHOD OF CULTIVATION:** Guyot

**HARVEST:** manual harvest

**VINIFICATION:** soft pressing of the entire grape, the must is stored in a tank at -2°C followed by slow fermentation in stainless steel tanks at a controlled temperature until achieving an alcohol content of 5%. During this process, a part of the carbon dioxide developed during fermentation remains "entrapped", giving the wine its mild, natural effervescence. Before bottling, it then undergoes a process of micro-filtration to give the wine its clarity, purity and stop any further fermentation of the yeasts.

**COLOUR:** brilliant straw yellow

**NOSE:** floral, typical aromas of Moscato, with notes of peach and apricot

**TASTE:** creamy, fragrant, with a pleasant fine bubble and a finish which is particularly fresh

**SERVING TEMPERATURE:** 10° C

**BOTTLE SIZES:** 0,375 L - 0,750 L

**CLOSURE:** Stelvin

