
Moscato d'Asti DOCG

Nivole

VINTAGE: 2022

PRODUCER'S VINTAGE NOTES: "It was a warm and dry year that experienced early vegetative development and harvest, 2 weeks in advance. The uniqueness of Nivole lies in the vineyards planted on steep hills in the south of Asti: UNESCO World Heritage Sites characterized by calcareous-sandy soils, where Moscato Bianco has found its historic vocation for hundreds of years. To maintain the aromas and freshness, as well as avoid damage caused by the sun and the heat, in 2022 the vegetation that protected the bunches was preserved and manual harvest was carried out on 21 August, collecting perfectly healthy and ripe grapes. The resulting wine is endowed with an excellent aromatic expression, revealing a bouquet of white flowers, sage, peach and apricot, as well as a remarkably creamy and savory mouth with a fresh finish." 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

