

Serralunga d'Alba

MASSOLINO

# MOSCATO D' ASTI 2023



*Traditionally, Moscato d'Asti DOCG is also grown in Serralunga. We have been making this wine since 1993. Sweet, fragrant and..*

We also devote considerable care to our Moscato d'Asti DOCG. From the cultivation of the vines to the work in the cellar, every step is monitored meticulously to bring even the most delicate notes to the glass.

**Soil:** Mixed consistency, highly calcareous.

**Produced with selected yeasts:** Yes

**First year in production** 1993

**Vinification and Aging:** Fermentation takes place in large pressurized tanks known as autoclaves and aims to preserve all the flavour and typical aromas of the grapes, enhancing the marked notes of sage and mint conveyed by the "terroir".

**Vintage 2023:** 2023 began with a mild winter and the complete absence of rainfall, in line with previous vintage, characterized by drought. A snowfall that occurred towards the end of winter 2022, gave a breath of relief to the plants, allowing a slightly early budding. Luckily the second half of spring we witnessed a change of course, with heavy rainfall from May to June. A real godsend! This sudden transition from arid to humid climate, has put a strain on the management of the vineyard, especially we had to take care of fungal diseases, such as downy mildew. A very efficient management of the vineyards proved to be critical to growing healthy vines and obtaining excellent grapes. The humid climate endured until the end of June, when we finally saw the arrival of summer, with beautiful warm days and once again the total lack of rainfall. The spring rainfall, although abundant, had not been able to restore the water reserves, bringing a slowdown in ripening. A violent hailstorm occurred on July 6, which deeply affected the area of Roero and Albesse, up to the Alta Langa, but that has graced, for our great luck, the Langa del Barolo. Thus, the rains at the start of September were very useful: in addition to reestablishing a proper water balance, they brought with them a decisive drop in temperature. The summer has returned to be heard from the second half of September and has accompanied us until the middle of October, on the occasion of the harvest of Nebbiolo, where there were peaks of 30 years! The second half of September saw the return of summer and it lasted until the middle of October, recording temperature way above the average. The Nebbiolo was harvested in the middle of the months, with peaks of 30°C (86 °F). Despite our concerns, vines had performed once again a miracle, proven to adapt perfectly to these climatic conditions. Almost inexplicably we got balanced wines are the alcohol profile, with a good acidity, very fine and elegant. It was truly incredible!

**Notes:** Thanks to meticulous care in the vineyard and very particular vinification, supervised almost obsessively, even in these lands which traditionally produce red wines, it is possible to obtain a rich and potent white, capable of ageing for many years and giving authentic emotions, which almost surprise even the most demanding palates.

**Color:** Bright straw yellow, with fine and persistent perlage; it maintains limited pressure, as recommended by the tradition of this wine.

**Bouquet:** Tempting, immensely fresh and intense, it reveals decisive fruit notes, with a clear predominance of sage.

**Tasting Notes:** Expansive and enveloping, but not too sweet; the typical aroma of Moscato grapes is naturally prevalent and it has a very long and delicious finish. It is best to serve it at temperatures between 9-10°C (48°-50°F). Superb with desserts, such as the classic Langhe hazelnut cake or apple and pine nut cake, lemon cake, fruit puffs and traditional Christmas panettone. It is also extremely particular and seductive when served with mature, slightly spicy cheeses. To fully appreciate the fragrance of this wine, we recommend uncorking just before pouring

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