

Serralunga d'Alba

MASSOLINO

MOSCATO D' ASTI

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 Composition: Mixed consistency, highly calcareous.

First year in production: 1993.

Vinification: 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: 2024 vintage started out with a mild winter, marked by some rainfall. This contributed to partially restoring water reserves in the soil following a summer with little rain, a situation we had also been able to observe in our growing area over the two previous vintages. Vegetative regrowth of the vine occurred in a context of a mild-weathered spring, with bud break taking place regularly in keeping with its classic timing for each variety. Sprout development was rapid from the outset, facilitated by a period of fine weather between April and the first part of May. The arrival of a meteorologically unstable phase featuring frequent rainfall, especially between late May and June, not only completely topped up the soil water deficit, but also required a considerable agronomic effort by growers in order to maintain the protection of the plants, which at the time were preparing rapidly for flowering.

TASTING CHARACTERISTICS

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.

Sustainable Practicing

