

Serralunga d'Alba

MASSOLINO

# MOSCATO D'ASTI DOCG 2025

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

**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 flavor and typical aromas of the grapes, enhancing the marked notes of sage and mint conveyed by the "terroir".

**Vintage 2025:** The 2025 vintage was initially marked by a rather mild winter, with temperatures rarely dropping below zero and only a few frost nights. Starting in February, however, numerous frosts occurred, accompanied by very dry conditions, with no snowfall and only limited rainfall.

Budbreak took place at a normal time, allowing vineyards to avoid any late frost damage. Spring began with abundant rainfall, which helped replenish groundwater and soil reserves. These conditions, however, made weed and disease management more challenging and caused a slight delay in vegetative and phenological development.

During June, high temperatures (reaching 35–38 °C) accelerated vine growth and led to a slight phenological advance. Disease pressure remained manageable without major issues.

July was unusually cool, with frequent rainfalls—though no hail events were recorded. These conditions reactivated downy mildew and powdery mildew outbreaks, requiring prompt vineyard interventions.

Until around August 20th, temperatures rose sharply again, and in the most exposed areas, sunburn was observed on some grape clusters.

In September, harvest began very early for the earliest-ripening varieties. Subsequent rainfall slowed down ripening, but from mid-September onward, the combination of warm days and cool nights promoted excellent aromatic and phenolic maturation, particularly for varieties such as Barbera and Nebbiolo.

In conclusion, the 2025 vintage shows very high potential, with balanced fruit and optimal ripening both from a phenolic and aromatic standpoint.

**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).

**Serving Suggestions:** 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.

