

MOSCATO D'ASTI DOCG VENDEMMIA TARDIVA VIGNA MARINI



GRAPE

Moscato Bianco di Canelli.

ORIGIN

The vineyards are located on the Marini Hill in the village of Castiglione Tinella, 450 mt above sea level with south-east exposition and high slope. These types of vineyards are the Moscato Sori: historical and heroic vineyards. We use the grapes coming from Moncucco vineyards just in certain years: when botrytis' development is possible during the drying process in the baskets. These vineyards are located at lower altitudes and display more suitable conditions for this type of drying. Of course, these peculiar vintages are marked by a label with the mention **Vigna Moncucco**.

SOIL

Marls and sand.

VINIFICATION

We choose the sparsest bunches from old vines. We place them on a single layer in baskets. The grapes rest for 60-90 days. The natural sugar concentration, thanks to the spontaneous drying, reaches even 450 gr/l. The **drying phase** is the crucial moment in the vinification process of this wine: during this period the right conditions for an adequate concentration are created. The concentration will be higher with the development of botrytis. The raisins are now gently pressed, the must is clarified and filtered with the **Dutch sacks**. The alcoholic fermentation slowly starts in stainless steel vessels; it will last for at least a month. When the liquid reaches 14% of alcohol the fermentation is stopped using the cold method and the must rests in barriques on the fine lees for 12 or 24 months depending on vintages. After that the wine is bottled.

REFINEMENT/MATURATION

12/24 months in barriques and at least 24 months in the bottle, it could be interesting to evaluate the evolution of the wine in the following years.

TASTING

Bright amber colour, on the nose notes of candied citrus fruits, the association between residual sugar and alcohol level gives to the wine a smooth and fruity style.

PAIRINGS

Meditation wine, great with goat blue cheese, the aged robiola of Roccaverano or the blue di lanzo.

TERESA SORIA

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