

MOSCATO D'ASTI DOCG VIGNA MONCUCCO COLLEZIONE 60 MESI



GRAPE

Moscato Bianco di Canelli.

ORIGIN

The vineyards are located on the Moncucco hill in the village of Santo Stefano Belbo, from 250 to 350 mt above sea level, with south-west exposition and strong slopes. The type of vineyards are the Moscato's Sori: historical and heroic vineyards.

SOIL

Marls and high percentage of thin sands.

VINIFICATION

More than forty-years-old vineyards, planted on loose and steep slopes. The grapes are hand-picked and collect in baskets once they've reached the full phenological maturation. The fresh grapes are pressed intact, the must is filtrated without cold storage using the **Dutch sacks** and low-temperature fermentation starts and lasts for about 10 days. Depending on the year's characteristics, when the must reaches 5.5% or 6% abv the fermentation is stopped using the cold method and the must is left on the fine lees with daily movements for some months. After this process, it's clarified and bottled.

The difference in this version of **Vigna Moncucco** is precisely the **long refinement**. It rests at least 60 months in the bottle before being sold. In this period the wine evolves thus reaching its distinctive characters. This kind of maturation takes back to the historical tradition of Moscato d'Asti, which – until the Sixties - called for the consumption of the wine only after a few years of bottle aging and not as soon as it's packaged.

REFINEMENT/MATURATION

A few months in stainless steel tanks and at least 60 months of bottle aging.

TASTING

Straw-yellow with golden shadows. On the nose it's delicately aromatic, nuts, menthol and petrol notes. Moderate effervescence, the residual sugar is well balanced by a detectable acid finish.

PAIRINGS

This sweet white wine in its aged version falls outside the classic pairing sweet-with-sweet and it's more suitable for pairings with salty dishes, starters or first courses. It's ideal with bread, butter and anchovies.

TERESA SORIA

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