



BRICCO DEI GUAZZI

Moscato d'Asti

DOCG

An aromatic vine that has always yielded a famous wine. Closely linked to the Piedmontese spirit of resourcefulness, Moscato d'Asti has an ancient history. A pioneer of the Italian sparkling wine tradition at the end of the 19th century, it lights up glasses with a brilliant golden color; its heavenly scent and rich aroma make it particularly intense and intriguing. A sublime pair to baked desserts and dry pastries, it also perfectly matches custard cream.

GRAPES	Moscato
GRAPE YIELD	90 qli/ha
ORIGIN	Hills of southern Piedmont, between Castagnole delle Lanze and Guazzolo d'Asti
VINE TRAINING	Guyot
PLANTING DENSITY	4500 trees /hectare on average
AGING	4 months in steel
VINTAGE	2021
FIRST VINTAGE	2021
ANALYSIS DATA	Alcohol 5.5% vol., 6.5 g/l AT
AGING POTENTIAL	1-2 years

Soil

Clayey-calcareous marl, originating from the ancient Padano sea.

Vinification

The process begins with de-stemming and cold maceration for 24 hours. This is followed by pressing using a vertical low pressure press to obtain the must, which is fermented in steel vats at a controlled temperature. Although it is not a sparkling wine, the final product presents a slight and natural fizz.

Tasting Notes

Bright straw yellow with flecks of gold. Fine perlage and persistent foam. The nose is intense and delicate, releasing a mixture of fruity (yellow peach and

apricot), aromatic (musky aroma typical of the Moscato Bianco grape) and floral (hints of orange blossom, wisteria and lime) essences. The mouth is sweet, soft, fresh, aromatic and slightly bubbly.

Pairing

This wine possesses prime characteristics in terms of sensorial intensity: the grape bunches are already rich in aromas, which are consistently found in the glass, thanks to a careful vinification process. This dessert wine goes perfectly well with fresh and dry pastries, sweets filled with custard, as well as baked goods for Easter and Christmas.

