



2018

ENRICO SERAFINO

1878

SPECIALTY

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BLACK

MOSCATO D'ASTI

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

VINTAGE:	2018	WINEMAKER:	Paolo Giacosa		
GRAPES:	100% Moscato Bianco	CHARACTER:	Young	● ○ ○ ○ ○ ○	Aged
			Light	○ ○ ● ○ ○ ○	Full Bodied
GROWING AREA:	Santo Stefano Belbo, Mango		Sweet	● ○ ○ ○ ○ ○	Dry
			No Oak	● ○ ○ ○ ○ ○	Oak
ALCOHOL:	5,50 % by volume 130 g/L residual sugar	FOOD SUGGESTION:	An excellent partner for desserts, light cheeses and foie gras, but also as a refreshing drink.		



WINEMAKER'S NOTE

COLOUR: Light straw yellow with typical golden hues.

NOSE: Unmistakeable, fragrant like no other wine, fresh Moscato grape's varietal aromas of roses, geraniums, citrus fruits, sage and honey hints.

PALATE: Wide, fresh, elegant and well balanced of sweetness and acidity, smooth with delightful long fruity and mineral finish. Amazing and perfect correspondence Nose-Palate.

SERVING TEMPERATURE: 7 - 8 °C.

CELLARING: drink young.

VINEYARD INFORMATION

EXPOSURE:	S, SW	SOIL:	clay-loamy
VINES AGE:	10-25 years	YIELD:	9000 kg/ha
HARVESTS:	100% hand-harvested (partially 10 days later)		
TRAINING SYSTEM:	Guyot		
FARMING PRACTICES:	Sustainable Viticulture		

WINEMAKING INFORMATION

PRE-FERMENTATION PROCEDURES: Grape bunches are **hand-sorted** on a vibrant table and chilled with **carbonic snow** to avoid oxidation and reduce considerably the use of **sulphur** and softly pressed.This process is "100% screw conveyor free" to handle grapes as **gently** as possible.FERMENTATION PROCESS: The fermentation takes place in **stainless steel** vats at **controlled temperature** and interrupted in order to keep natural sugar and **grape aromas**. The second fermentation in **autoclave** allows the wine to become **fizzy**.

THE DIFFERENCE IS...

BLACK MOSCATO D'ASTI keeps the whole **amazing set** of **unmistakeable aromas** provided by the grapes adding the **complexity** due to the partially **late harvest**.Thanks to the **low alcohol content** this **delightful fizzy** wine is pleasantly **easy to drink** and particularly **enjoyable** as **summer refreshing** beverage, with **delicate cheeses** or even **foie gras**.

VINTAGE 2018

The 2018 vintage opened with a long winter extended until March, with plenty of rainfall, restoring the soil's water supply. Flowering and subsequent berry set took place regularly and in optimal climatic conditions. Green harvesting became necessary for nearly all varietals in order to curb production. Development was gradual during the summer; a long period of constant fine weather helped the grapes to ripen without the harvest needing to be brought forward. It has been a vintage that demanded the attention of winegrowers in their management of the vineyard in order to achieve the best results possible.