



ENRICO SERAFINO  
1878



# BLACK

## Moscato d'Asti docg 2022

### WINEMAKER'S NOTE

**COLOUR:** light straw yellow with typical golden hues.  
**NOSE:** **unmistakable**, 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.

### FOOD PAIRING

An excellent partner for desserts, light cheeses and foie gras, but also as a refreshing drink.

### CHARACTER

Young	● ○ ○ ○ ○ ○	Aged
Light	○ ○ ● ○ ○ ○	Full bodied
Sweet	● ○ ○ ○ ○ ○	Dry
No oak	● ○ ○ ○ ○ ○	Oak

Serving temperature  
7 - 8 °

Wine maker  
Paolo Giacosa

Growing area  
Santo Stefano Belbo, Mango

Grapes  
100% Moscato Bianco

Harvest  
100% by hand

Alcohol  
5,5% - 130 g/L residual sugar



### GRAPES HANDLING

Grape bunches are hand-sorted on a vibrating 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.

### WINE MAKING

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.

Cellaring  
5 years

Exposure  
S, SO

Vines age  
10 - 25 years

Soil  
Clay - loamy

Training system  
Guyot

Farming practices  
Sustainable

### VINTAGE 2022

The vintage is one of the hottest and driest ever: During the winter there was an extraordinary shortage of rainfall, and the climate was mild followed by a period marked by good weather, with no significant rain for over 180 days. In July the vines adjusted on their own to the low availability of water, showing smaller clusters. Picking began as early as the end of August with the grapes used for making sparkling wines, and continued immediately afterwards with the white wine varieties. The harvest of Nebbiolo grapes began around mid-September. The quality was noticeably excellent with healthy grapes although a lower yield-per-hectare.

### THE DIFFERENCE IS

Balck Moscato d'Asti keeps the whole amazing set of unmistakable 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 mature cheeses or even foie gras.