

BLACK

Moscato d'Asti docg 2023

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 2023

The year was marked by a colder winter than the previous one with two snow events and heavy rains which made up for the water deficit of the previous year. The spring was quite rainy, a factor that required great attention to avoid the establishment of plant diseases. The month of July had some very strong storms with uneven consequences. The beginning of August was characterized by intense heat without having repercussions on the water stress of the plants. The harvest began on August 16th, with the grapes used for the Alta Langa, to continue with the white grape varieties harvested in September and the red grape varieties harvested in late October.

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.