



2018

ENRICO SERAFINO

1878

CLASSIC WHITE  
ENRICO SERAFINO

## ERIANTHE

## 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 120 g/L residual sugar	FOOD SUGGESTION:	An excellent partner for desserts, 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 and sage.**PALATE:** 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		
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...

ERIANTHE MOSCATO D'ASTI keeps the **whole** amazing set of **unmistakeable aromas** provided by the grapes.Thanks to the **low alcohol content** this **delightful fizzy** wine is pleasantly **easy to drink** and particularly **enjoyable** as **summer refreshing beverage**.

## 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.