



2020

ENRICO SERAFINO

1878

CLASSIC WHITE

ENRICO SERAFINO

ERIANTHE

MOSCATO D'ASTI

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

VINTAGE:	2020	WINEMAKER:	Paolo Giacosa
GRAPES:	100% Moscato Bianco	CHARACTER:	Young Light Sweet No Oak
GROWING AREA:	Santo Stefano Belbo, Mango		● ○ ○ ○ ○ ○ ○ ○ ● ○ ○ ○ ● ○ ○ ○ ○ ○ ○ ○ ○ ○ ○ ○
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 pleasantly 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 2020

The vintage began with a mild winter followed by the months of March and April marked by fine weather and little rainfall. The rainy days of May and June caused a slowdown in plant growth. The situation was later normalized. The harvest started on August 21 with Alta Langa. Barbera and Nebbiolo ripening has slowed down but it has been taken up in the second half of September. Especially Nebbiolo grapes were harvested in optimal conditions. The 2020 vintage can be said to be extremely good with intense and elegant aromas and with well-balanced wines.

CONSORZIO
TUTELA
FOERO

CAMPAGNA FINANZIATA AI SENSI DEL REG. UE N. 1380/2013
CAMPAIGN FINANCED ACCORDING TO EU REGULATION N. 1380/2013

