



2019

ENRICO SERAFINO

1878

SPECIALTY

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## BLACK Limited Edition

## MOSCATO D'ASTI

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

VINTAGE:	2019	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 2019

2019 started slowly due to a long-lasting winter season. A rainy April and a fresh May produced a season in line with more traditional development. The high temperatures during June and July combined with the availability of water in the soil to create the conditions for rapid plant growth. August was mild with good rainfall. The harvest started regularly. The grapes were healthy with slightly higher acidity than the average and, for the red ones, a high accumulation of anthocyanins and an excellent polyphenol profile.

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CAMPAGNA FINANZIATA ACCORDO TO EU REGULATION N. 1306/2013