



2019

ENRICO SERAFINO

1878

CLASSIC WHITE

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ERIANTHE

MOSCATO D'ASTI

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

VINTAGE:	2019	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.
			Aged Full Bodied Dry Oak



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 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.

CONSORZIO
TUTELA
FOERO

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CAMPAGNA FINANZIATA ACCORDO TO EU REGULATION N. 1306/2013

