

Prunotto



MOSCATO D'ASTI 2018

Classificazione

DOCG

Annata

2018

Climate

The 2018 vintage started out with a long winter season with frequent rain showers that replenished groundwater reserves that were depleted after 2017's drought conditions. Winter weather conditions persisted until the beginning of March with lower than average temperatures causing a delay in vine growth. Frequent rain and lower than average temperatures prevailed during spring and the first half of summer. Halfway through July, temperatures rose considerably and a long stretch of beautiful weather followed favoring slow, regular berry ripening. Despite these climatic conditions, there was a notable disparity in berry maturation from vineyard to vineyard. Moscato grapes were harvested from September 3rd to the 15th.

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Harvest and Vinification

Grapes were hand harvested and crushed before being pressed. The must was left in the press for a short period of time to extract aromas from the skins to the juice. The first-pressing must was separated from the lees by static must settling, a natural process to remove sediment and clarify the wine. Alcoholic fermentation took place but was halted when the alcohol level reached 5%, interrupted by chilling the wine. The wine was clarified, filtered and then bottled.

Historical Data

The aromatic Moscato grape (Muscat Blanc) has been part of Piedmont's winemaking traditions for generations. It produces a wine with intense aromas characteristic of this grape variety, fruity nuances sweet from natural residual sugar. Its low alcohol content makes it an extremely pleasant versatile wine.

Tasting Notes

Moscato d'Asti produced by Prunotto is an intense straw yellow color. The nose presents the characteristic aroma of the Muscat Blanc grape together with notes of acacia honey and hawthorn blossoms. Its full palate is vigorous and elegant with a pleasing and fresh balanced finish.