

Prunotto



MOSCATO D'ASTI 2019

Classificazione

DOCG

Annata

2019

Climate

The winter of 2019, with the exception of an occasional snowfall and rare rains, was characterized by above normal seasonal averages, favoring an early start to vegetative activity above all in the vineyards with the finest exposures. The weather, generally cool and distinguished by rainfall from April up until the end of May, influenced flowering, reducing the number of berries per bunch and therefore lowering production levels. The month of June, characterized by a generally warm and dry period, preceded new rains in mid-July. The positive temperature swings between daytime warmth and evening and nighttime coolness in August and the continuous crop thinning in the vineyard assisted in safeguarding of the integrity of the fruit. The month of September, which began with a brief but intense period of precipitation, proceeded with rising temperatures and a serene climate up until mid-October. It was certainly a vintage with certain difficulties, with a harvest which was long and limited production, but one which stood out for the excellent quality of the fruit. The picking of the Muscat grapes took place between September 9th and 19th.



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.