Prunotto

MOSCATO D'ASTI 2020

Classificazione
DOCG

Annata
2020

Climate

The 2020 growing season did not present any particular problems or critical situations and was defined by mild temperatures and limited precipitation. The first half of spring was relatively dry and sunny resulting in early and even vine development. During the months of May and June, generous rainfall slowed down vegetative development offsetting initial growth, but provided excellent groundwater reserves. These climatic conditions, together with moderate summer temperatures, prevented the risk of water stress in the vineyards. Regular cluster thinning was performed to regulate yields per vine and to favor perfect berry development. Favorable weather in the month of September, with significant temperature fluctuations between day and night, brought the grapes to optimal ripeness with perfectly healthy berries. The grape harvest took place during the first two weeks of September.

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Harvest and Vinification

Hand harvested grapes were gently crushed before being pressed. The must was left in the press for a brief period to extract aromas. The free run wine was transferred into stainless steel vats where alcoholic fermentation took place until the wine reached 5% alcohol content and then fermentation was halted by sharply reducing the temperature. 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 Prunotto is an intense straw yellow color. The nose presents characteristic aromas of the Moscato Bianco grape together with notes of acacia honey and hawthorn blossoms. Its full palate is vigorous and elegant with a pleasing, fresh and pleasant balanced finish.