

# *Prunotto*



## MOSCATO D'ASTI 2024

### Classificazione

DOCG

### Annata

2024

### Climate

The 2024 growing season began with mild winter weather and occasional rain showers that helped partially replenish groundwater reserves that were depleted after the past summer's drought conditions. The vines broke dormancy normally during a period of mild weather. The final half of spring and summer brought rain showers. These climatic conditions required specific soil management techniques to preserve the health of the vines and not only: cluster thinning proved to be essential in guaranteeing that grapes developed with good sugar concentration levels and good freshness. The grape harvest for Moscato took place from September 4<sup>th</sup> to the 16<sup>th</sup>.

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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 offers characteristic aromas of the Moscato Bianco grape and hints of sage and hawthorn blossoms. Its full palate is vigorous and elegant and closes with a harmonious, fresh, and pleasing finish.