Prunotto



MOSCATO D'ASTI 2025

Classificazione
DOCG

Annata
2025

Climate
The mild winter was marked by several periods of rainfall that partially helped replenish the soils' water reserves, which had been depleted after a dry summer. Budbreak took place regularly during a generally mild period. Late spring and summer were characterized by a predominantly rainy season, conditions that required particular agronomic attention to preserve the vines' health; crop thinning played a fundamental role in achieving grapes with good sugar concentration and excellent freshness. The Moscato harvest took place from September 4th to September 16th.

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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

Prunotto's Moscato d'Asti is an intense straw yellow color. Characteristic aromas of the Moscato Bianco grape are accompanied by hints of sage and hawthorn blossoms. The palate is fresh, pleasant, vigorous and refined and closes with a well-balanced finish.