



Viticoltori dal 1914

MOSCATO D'ASTI DOCG "BRIC DA LU"



PRODUCTION AREA: Costigliole d'Asti

SOIL: Clayey and calcareous.

CULTIVATION SYSTEM: The traditional Piedmontese "Guyot"

YIELD PER HECTARE: 115 quintals

AVERAGE AGE OF VINES: 8-40 years

GRAPES: 100% Moscato

VINIFICATION AND AGEING: Selection and harvesting of the grapes when fully ripe is followed by a soft pressing (performed with a nitrogen press). The must obtained from pressing is decanted and filtered at 0°. Fermentation for foaming takes place in an autoclave with selected yeasts at 18°C. After about 30 days of autoclave, bottling is carried out.

COLOR: Straw yellow with light golden reflections that recall grapes.

FRAGRANCE: Intense, fresh, fragrant, which brings to mind notes of acacia flowers, wisteria and sage with a hinted background of honey.

FLAVOUR: Intense and musky.

ALCOHOL CONTENT: 5,5%

TOTAL ACIDITY: <5,60 gr./L

RESIDUAL SUGARS: 134 gr./L

PAIRINGS: Any kind of dessert, dry pastries, fruit cakes and cream. It is appreciated fresh even at different times of the day.

SERVICE TEMPERATURE: 8/10°C

AWARDS

2024 GLOBAL SPARKLING MASTERS > BRONZE (ANNATA 2023)

2024 LUCA MARONI > 90 PUNTI (ANNATA 2022)

2023 LUCA MARONI > 90 PUNTI (ANNATA 2021)

2022 AIS VITAE > 3 VITI (ANNATA 2020)

2022 LUCA MARONI > 88 PUNTI (ANNATA 2020)

2021 LUCA MARONI > 90 PUNTI (ANNATA 2019)

2017 DECANTER WORLD WINE AWARDS > 86 BRONZO (ANNATA 2016)

N.B. We don't use herbicide in the vineyards and the bottled product has a low quantity of sulphites.