



Viticoltori dal 1914

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## MOSCATO D'ASTI DOCG "BRUNA"

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**PRODUCTION AREA:** Costigliole d'Asti

**SOIL:** Clayey and calcareous.

**CULTIVATION SYSTEM:** The traditional Piedmontese "Guyot".

**YIELD PER HECTARE:** 115 quintals

**AVERAGE AGE OF WINES:** 8-40 years

**GRAPES:** 100% Moscato

**VINIFICATION AND AGEING:** Selection and picking of the grapes when fully ripe are 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 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 the grapes.

**FRAGRANCE:** Intense, fresh, fragrant, reminiscent of notes of orange blossom and sage with a hinted background of honey.

**FLAVOUR:** Sweet, balanced and slightly lively.

**ALCOHOL CONTENT:** 6%

**TOTAL ACIDITY:** <5,60 gr. /L

**RESIDUAL SUGARS:** 134 gr. /L

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

**SERVICE TEMPERATURE:** 8/10°C

### AWARDS

2024 AIS VITAE > 3 VITI (ANNATA 2022)

2024 LUCA MARONI > 91 PUNTI (ANNATA 2022)

2024 GAMBERO ROSSO > 2 BICCHIERI NERI (ANNATA 2022)

2024 VINITALY - 5STARWINE > 90/100 (ANNATA 2023)

2023 LUCA MARONI > 91 PUNTI (ANNATA 2021)

2022 LUCA MARONI > 88 PUNTI (ANNATA 2020)

2022 AIS VITAE > 3 VITI (ANNATA 2020)

2021 AIS VITAE > 3 VITI (ANNATA 2019)

2021 DECANTER WORLD WINE AWARDS > 87 BRONZO (ANNATA 2020)

2020 GAMBERO ROSSO > 2 BICCHIERI NERI (ANNATA 2018)

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