

MOSCATO D'ASTI DOCG MADDALENA



PRODUCTION ZONE

The vineyards are situated in San Rocco Seno d'Elvio (Alba) at a medium elevation and with varying exposures to the sun. Elevation: 270 metres above sea level

GRAPE VARIETY

White Moscato

VINIFICATION

White Moscato grapes are soft-pressed immediately following the harvest to extract the free-run must. Fermentation is carried out in pressure tanks at 15-16° C until alcohol by volume reaches 4-5% and approximately 2 bars of pressure. The wine is cooled to 0° C to halt fermentation. The wine is then filtered and ready for bottling.

WHEN

Crisp and young to maintain its bead and heady perfumes. And if laid down for a few years? It develops the intriguing notes of a passito wine.

CLASSIC PAIRING

A sweet wine calls for a sweet pairing. Fruit tarts, hazelnut tart with zabaglione, traditional dove-shaped Easter cake or panettone? The choice is yours. You could sip it after a summer dinner or pour it over a fresh fruit salad.



This wine is dedicated to our grandmother, **Maddalena**—our Nonna Lena. It's her preferred wine, the one she uses to make our grandfather Aldo's favourite zabaglione



VINES AND SOIL

2.5 hectares: vines of approximately 20 years of age on Lequio formations (grey marl alternating with sand layers)



HARVEST

Hand-picked over the first ten days of September



PRESENTATION

Available format: 0.75 l
Alcohol content 4.5-5% by volume depending on the vintage
Straw-yellow colour with gold highlights, occasionally with a pale green tinge.
Unique nose with sage, lemon, linden, and acacia notes; fruit sensations such as apricot and peach.
Enjoy its sweet yet tart disposition.



HOW

Store in a dark, dry place at constant temperature, below 20° C. Serve at 6°-8° C, in a wide-mouthed champagne coupe to conserve the showy flourish of its nose.



UNUSUAL PAIRING

Always paired with desserts, try it also with or on top of ice cream. Be intrepid and try it with oysters or spicy samosas for a daring aperitif.



ADRIANO
MARCO e VITTORIO

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