

MONGIOIA



MONGIOIA Moscato d'Asti DOCG 2021

CHARACTERISTICS OF THE VINEYARD

Grape variety:	100% Moscato Bianco
Classification:	Moscato d'Asti DOCG
Average age of the vineyards:	40 years
Training system:	Guyot
Average yield per hectare:	90 quintals
Exposure:	north east and north west
Soil structure:	silt, white clay, marl

PRODUCTION CHARACTERISTICS

Vinification: Each cru (limited vineyard, exclusive producer of a certain type of fine wine), is vinified alone. After the shortest possible time from the harvest, a particular pressing takes place. Spontaneous fermentation takes place with indigenous yeasts selected from our ultra-secular vineyard, in a steel autoclave.

Refinement: in the bottle, in an upright position

Alcohol content: 6% Vol

Aging capacity: 5 years

Formats: 750ml

Vintage: 2022

ORGANOLEPTIC CARD

The snapshot in this case is a little 'moved'. The fault, it would be better to say the merit, is the result of a very fine perlage that ripples a wine with a brilliant straw yellow color. Fragrant aromas of yellow-fleshed fruit and citrus with notes of grapefruit, lime and mandarin. In the mouth it is agile, fresh and with a present but well-balanced sweetness. Excellent to accompany crouton with butter and anchovies, even if it does not look bad at all with medium-aged Castelmagno DOP. Bring to 5 °C just before serving.

PAIRINGS WITH MOSCATO D'ASTI DOCG:

Bread with butter and anchovies, raw seafood, sweet Gorgonzola DOP, forest fruit tarts

Other possible combinations: Neapolitan panzerotti, sweet and sour wild boar, medium-aged Castelmagno DOP sweet milk gnocchi

The pairing of the heart: FINGER FOOD OF MOLLUSCS AND CRUSTACEANS



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