

VALAMASCA

MOSCATO D'ASTI

D.O.C.G.



Valamasca is the evocative name of an inaccessible and hidden place where, according to the recurring local legend, the witches (in South Piedmont dialect “le masche”) used to meet to comply their mysterious sabbaths. And this is with some mystery when we talk about the Moscato as it is considered the most ancient, if not the oldest, grape variety cultivated in the Eastern Mediterranean basin and in Italy, whose tens of cultivar are known. The origin of its name is mysterious too. Somebody says it derives from latin “muscus” or the fact that it was the favourite grape of the flies “mosche” without mentioning that still in Latin times, its grape was apparently called “apianae” because it was preferred by bees “api”. In short, an unsolved enigma that in no way prejudices to the certainties of its recent history. The Moscato, as its variety “Bianco or from Canelli”, finds the best natural habitat in Southern Piedmont, in the surrounding area of 52 small cities from the Provinces of Asti, Alessandria and Cuneo. And on the hills of neighbouring villages of Vaglio Serra where the soils are particularly rich in calcium, the Moscato grape produces very delicate and well-balanced wines.

GRAPE: 100% Moscato Bianco.

SOIL: clay, calcareous soils with some sand.

ALTITUDE: 250 m. above sea level.

EXPOSURE: South, East and West.

VINE TRAINING - DENSITY: Guyot. 5000 vines per hectare.

HARVEST: September. The grapes are hand harvested in the morning so that they arrive fresh and in optimal conditions to start the vinification process.

VINIFICATION: the first step is the direct soft pressing of the grapes followed by the fining and filtration of the must. Then the must goes into stainless steel tanks for about two months at a constant temperature of 0 °C to preserve the typical aromas of the Moscato.

FERMENTATION: the fermentation is made at a temperature of 16 °C for about 15 days and then stopped when the wine reached 5,5% of alcohol.

AGEING: at the end of the fermentation, the wine is stabilized and remains in closed tanks at 0 °C for about 20 days, followed by 3 month of bottle ageing before trade release.

TASTING NOTES

The colour is an intense yellow straw with fine and persistent bubbles. It has a fruity nose with floral hints and peaches in syrup, sage and light citrus aromas. On the palate, the wine is well-balanced between freshness and sweetness, savoury and perfectly reflects the sensations of the nose.

PAIRINGS: bunet (Piedmontese pudding), pastries, hazelnut pie, great cocktails base and even some blue cheeses such as gorgonzola.

ALCOHOL CONTENT: 5,5% vol.

SERVING TEMPERATURE: 6-8 °C.

SIZE: 0,75 l.