

MONGIOIA



LAMOSCATA Moscato d'Asti DOCG 2021

CHARACTERISTICS OF THE VINEYARD

Grape variety:	100% Moscato Bianco
Classification:	Moscato d'Asti DOCG
Average age of the vineyards:	60 years
Training system:	Guyot
Exposure:	North West
Soil structure:	silt, red 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 of only the ripest bunches, a particular pressing takes place. Spontaneous fermentation takes place with indigenous yeasts selected from our ultra-secular vineyard in amphora, followed by the second fermentation.

Refinement:	amphora about one year, bottled upright
Alcohol content:	5.5% Vol
Aging capacity:	10 years
Formats:	750ml
Vintage:	2022

ORGANOLEPTIC SHEET

A white Moscato solo declined through the creaminess of the bubble. It expresses itself very clearly on the nose and in the mouth thanks to a rich catalog of fruity sensations with a citrus matrix. There is no lack of exoticisms, always fruity, of lychee, cedar and passion fruit. On the palate it is sweet with a balanced body of medium structure wrapped in softness and the finish alternates sapidity with balsamic notes of mint and verbena. Excellent with seafood, even excellent with a buffalo mozzarella topped with abundant flakes of tuna roe. Keep at 5°C just before serving.

PAIRINGS WITH LAMOSCATA:

Buffalo mozzarella, Spaghetti with bottarga, Tuna and avocado tartare, Peach ice cream

Other possible combinations: Lucanian cod, sweet and sour rabbit, Sardinian biscuits

The pairing of the heart: BLUE FROM MONCENISIO FROM ALPEGGIO



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