

Cascina San Lorenzo

COUNTRY
Italy

REGION
Piedmont

APPELLATION
DOCG Moscato d'Asti



Lunatico Moscato d'Asti 2023

VARIETALS

100% Moscato

VINEYARD PHILOSOPHY

Traditional

TERRAIN		SOIL TYPE	
Hilly		Calcium, clay, limestone, sand	
YIELD	DENSITY	CULTIVATION	VINE AGE
9,000 kg per hectare	4,000 plants per hectare	Espalier cultivation, guyot pruning.	15+

CLIMATE

Cooling breezes and light rains in the spring, hot, humid weather in the summer, thick fog in the fall, and snow in the long winter. 2023 was a challenging growing year, resulting in a softer, rounder wine with lower, but balanced acidity.

HARVEST PERIOD

Manually harvested in small cases of 20kg.

VINIFICATION

Fermented in stainless steel, temperature-controlled tanks.

LONGEVITY

2-3 years

FIRST VINTAGE PRODUCED

2014

ANALYTICAL DATA

ABV
5.5%

TASTING & PAIRINGS

Appearance: Golden yellow.

Nose: Pear, citrus, and tropical fruit aromas.

Palate: An off-dry sweetness that sits lightly in the mouth before disappearing with the bubbles.

Pairings: Fresh fruit, light desserts, soft cheeses, and mild pastries.

Serving Temperature: 42-48°F



AVAILABLE FORMATS

750 ml



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