

Marcarini

COUNTRY

Italy

REGION

Piedmont

APPELLATION

Moscato d'Asti DOCG



Moscato d'Asti 2025

VARIETALS

100% Moscato

VINEYARD PHILOSOPHY

Sustainable

SIZE	ASPECT	ALTITUDE	TERRAIN	SOIL TYPE
1.5 ha	Southwest and Southeast	270 Meters	Hilly	Medium-textured mixture with a slightly sub-alkaline reaction.

YIELD	DENSITY	CULTIVATION	VINE AGE
9,000 kg per hectare	5,000 vines per hectare	Free-standing espalier with Guyot pruning	From 1980 - 2001

CLIMATE

2025 started with abundant rains, then June brought early heat, advancing the vegetative cycle. From late August, mild temperatures allowed the grapes to ripen gradually and optimally.

HARVEST PERIOD

Hand-picked September 1st and 2nd.

VINIFICATION

Moscato d'Asti is produced by gentle pressing with must kept cold to preserve aromas. Slow fermentation in an autoclave creates fine CO₂ bubbles, giving its signature effervescence while retaining natural fragrance and sweetness.

LONGEVITY

3 Years

OF BOTTLES PRODUCED

15,000

FIRST VINTAGE PRODUCED

1996

ANALYTICAL DATA

ABV	TOTAL ACIDITY	NET DRY EXTRACT	RESIDUAL SUGAR
5.52	5.98 g/l pH 3.50	19.10 g/l	129.3 g/l

TASTING & PAIRINGS

Appearance: Bright straw yellow with greenish reflections; very fine, stable perlage.

Nose: Aromatic, floral and fruity bouquet, broad, intense, and lasting.

Palate: Refreshing on the palate, with fine bubbles enhancing drinkability and flavors reminiscent of freshly picked grapes.

Pairings: Perfect for brunch—omelettes, pancakes, eggs—plus fruits, ice cream, panettone, biscuits, and especially delicious with Gorgonzola.

Serving Temperature: 41°F



AVAILABLE FORMATS

750 ml



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