Marcarini

COUNTRY
Italy

REGION
Piedmont

APPELLATION
Moscato d'Asti DOCG

Moscato d'Asti 2023

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 CO_2 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

Wine Enthusiast
90PTS

AVAILABLE FORMATS
750 ml

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