

Moscato d'Asti di Strevi 2019

Asti, Piemonte, Italy



Grape Varieties	100% Moscato
Winemaker	Patrizia Marengo
Closure	Screwcap
ABV	5%
Residual Sugar	130g/L
Acidity	6g/L
Wine pH	3.3
Notes	Vegetarian, Practising Organic, Vegan

PRODUCER

Contero is owned by the Marengo family, who are Moscato and Brachetto specialists in Strevi. This 11 hectare estate remains one of the best producers of invigoratingly delicious Moscato d'Asti and Brachetto d'Acqui. The ripest and best Moscato grapes are used for Moscato d'Asti rather than Asti.

VINEYARDS

The Val Contero vineyards are situated in a perfect amphitheatre in Strevi, the heart of one of the best zones for Moscato in Piemonte. The vineyards are superbly tended and produce fruit of stunning quality. The vines are Guyot trained with 4,800 vines planted per hectare. They are planted on steep tufaceous-marl hills with sandstone layers. The grapes are hand harvested into wooden boxes in mid-September.

VINTAGE

The 2019 vintage started slowly with winter conditions of rain and low temperatures lasting through to the middle of March. More rain in April meant that the soil's water content was sufficient through the summer months. Two heat waves at the end of both June and July were followed by more mild temperatures and sporadic rainfall.

VINIFICATION

The grapes were gently pressed and fermented at low temperatures to maximise the fragrance. During fermentation the must was filtered several times. The wine was drawn from the vat with an alcohol content of 5.5%, then stabilised before being bottled under pressure to maintain a slight sparkle.

TASTING NOTES

This Moscato d'Asti is delicately sparkling, with a lovely perfume of freshly crushed grapes and sherbet. On the palate, it is perfectly balanced with soft, sweet fruit, a hint of Turkish delight and lively, fresh acidity.

AWARDS

Sommelier Wine Awards 2020, Gold