

2022

MOSCATO D'ASTI

D.O.C.G.

RUFFINO



VINEYARDS

The grapes for this wine come from the best Asti D.O.C.G. vineyards in southern Piedmont, located 200 to 300 meters above sea level. The soil here is made up of layers of sand, lime [grey tuff], and limestone [crumbled shells].

VINIFICATION AND AGEING

After harvest, the grapes are destemmed and gently pressed. The fermentation takes place in pressurized steel tanks. Once the alcohol content reaches 6%, the fermentation is interrupted by lowering the tank temperature to 0°C. This technique ensures that an enjoyable residual sugar and light CO2 content remain intact, preserving the aromas and freshness typical of the varietal.

TASTING NOTES

A bright straw yellow, this wine opens with a refreshing bouquet of intense acacia, elderflower, and wisteria with a lovely hint of white peach and citrus. Refreshing, savory, and poised between softness and acidity, this wine is sweet and fruity with a long, aromatic finish.



REGION

Piedmont, Italy

TECHNICAL NOTES

GRAPE VARIETIES: 100% Moscato
ALCOHOL CONTENT: 5.5%
SERVING TEMPERATURE: 46°-50°F

VINTAGE 2022

This vintage was distinguished by consistent conditions with superb ripening of the grapes.

SERVING SUGGESTION

Enjoy this versatile wine with almost any type of dessert, your favorite spicy dish, or try a classic Italian pairing of fresh bread, salami, figs, and melon.



Please enjoy our wines responsibly.
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