



Viticoltori dal 1914

MOSCATO D'ASTI DOCG "BRUNA"



PRODUCTION AREA: Costigliole d'Asti

SOIL: Clayey and calcareous.

CULTIVATION SYSTEM: The traditional Piedmontese "Guyot".

YIELD PER HECTARE: 115 quintals

AVERAGE AGE OF WINES: 8-40 years

GRAPES: 100% Moscato

VINIFICATION AND AGEING: Selection and picking of the grapes when fully ripe are followed by a soft pressing (performed with a nitrogen press). The must obtained from pressing is decanted and filtered at 0°. Fermentation for foaming takes place in autoclave with selected yeasts at 18°C. After about 30 days of autoclave, bottling is carried out.

COLOR: Straw yellow with light golden reflections that recall the grapes.

FRAGRANCE: Intense, fresh, fragrant, reminiscent of notes of orange blossom and sage with a hinted background of honey.

FLAVOUR: Sweet, balanced and slightly lively.

ALCOHOL CONTENT: 6%

TOTAL ACIDITY: <5,60 gr. /L

RESIDUAL SUGARS: 134 gr. /L

PAIRINGS: Any kind of dessert, dry pastries, fruit and cream cakes. It is also appreciated fresh at different times of the day.

SERVICE TEMPERATURE: 8/10°C

AWARDS

2025 AIS VITAE > 3 VITI (ANNATA 2023)

2025 LUCA MARONI > 93 PUNTI (ANNATA 2023)

2025 GAMBERO ROSSO > 1 BICCHIERI NERO (ANNATA 2023)

2024 AIS VITAE > 3 VITI (ANNATA 2022)

2024 LUCA MARONI > 91 PUNTI (ANNATA 2022)

2024 GAMBERO ROSSO > 2 BICCHIERI NERI (ANNATA 2022)

2024 VINITALY - 5STARWINE > 90/100 (ANNATA 2023)

2024 DECANter WORLD WINE AWARDS > 87 BRONZO (ANNATA 2023)

2024 GLOBAL SPARKLING MASTERS > GOLD (ANNATA 2023)

2023 LUCA MARONI > 91 PUNTI (ANNATA 2021)

N.B. We don't use herbicide in the vineyards and the bottled product has a low quantity of sulphites.