



Viticoltori dal 1914

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## PIEMONTE DOC MOSCATO PASSITO "STEFANIA"

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**PRODUCTION AREA:** Costigliole d'Asti

**SOIL:** Sandy, clayey and calcareous

**CULTIVATION SYSTEM:** The traditional Piedmontese "Guyot"

**YIELD PER HECTARE:** 115 q.li/ha (the finished product has 50% yield)

**AVERAGE AGE OF VINES:** 8 - 40 years

**GRAPES:** 100% Moscato



**VINIFICATION AND AGEING:** In September the branch is cut in half (50% of the bunches are with the plant, and the rest are separated from the plant). We proceed with a peeling of the grape shoots. The harvest of the grapes is carried out by hand in November. After pressing, fermentation takes place at a controlled temperature of 18°C. After fermentation, a part receives an ageing in small Allier oak barrels of 225 liters for a year. We proceed to bottling with an ageing of 6 months in bottle before sale.

**COLOR:** Crystal clear, deep straw yellow.

**FRAGRANCE:** Full-bodied, intense, reminding of wisteria and honey.

**FLAVOUR:** Full-bodied, intense and musky.

**ALCOHOL CONTENT:** 12,5%

**TOTAL ACIDITY:** 6 gr./l

**RESIDUAL SUGARS:** 140 gr./l

**PAIRINGS:** Excellent to accompany desserts and aged cheeses.

**SERVICE TEMPERATURE:** 8/10°C

### AWARDS

2019 AIS VITAE > 2 VITI (ANNATA 2012)

2017 DOUJA D'OR ASTI > OSCAR DOUJA D'OR (ANNATA 2012)

2020 GAMBERO ROSSO > 2 BICCHIERI NERI (ANNATA 2012)

2023 LUCA MARONI > 93 PUNTI (ANNATA 2019)

2010 DOUJA D'OR ASTI > OSCAR DOUJA D'OR (ANNATA 2006)

2003 VINITALY > GRAN MENZIONE (ANNATA 2001)

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