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Experience Italy in a Wine glass



Moscato d'Asti DOCG

An extraordinary dessert wine – sweet yet fresh and intensely aromatic – whose delicate sparkle and lively grape flavors are the pride of Moscato d'Asti. These pure Moscato Bianco (which goes back to Roman times) grapes are grown in Marcarini's Cascina Sargentin vineyards in Neviglie, right in the heart of the appellation. It is intensely aromatic, with fruity and floral notes. The quintessential dessert wine, easy to pair with freshly baked desserts. For Marcarini, this wine represents happiness and friendship.

Wine exported to: Bermuda, Canada, USA, Puerto Rico, Australia, Austria

Most recent awards

JAMES SUCKLING: 90



Winemaking and Aging

Grape Varieties:	100% Moscato d'Asti
Fermentation container:	Stainless steel
Length of alcoholic fermentation:	Around 50 Days
Type of yeast:	Selected yeast
Fermentation temperature:	15-16 °C (59 - 60.8 °F)
Malolactic fermentation:	No
Fining agent:	Bentonite
Aging containers:	Stainless steel
Container size:	50 HI
Bottling period:	December, February, April, June
Aging before bottling:	None
Aging in bottle:	None
Closure:	Diam



Vineyard

Organic:	No
Vineyard location:	Naviglie, Piedmont
Vineyard size:	2 hectares (5 acres)
Soil composition:	Calcareous clay with sub-alkaline mixture and organic substances
Vine training:	Espalier
Altitude:	270 meters (886 feet) above sea level

Vine density:	5,000 vines per hectare
Yield:	90 q/ha
Exposure:	Southern and southwestern
Years planted:	1980, 2001
Age of vines:	18 and 39 years old
Time of harvest:	Early September
First vintage of this wine:	1996
Total yearly production (in bottles):	30,000



Tasting Notes and Food Pairings

Tasting notes:	Brilliant straw-yellow color with soft green reflections. A delicate white froth evolves into a very fine and persistent perlage. Its full nose is aromatic, floral and fruity as well as intense and persistent. The taste, which is pleasantly sweet and refreshing due to the low alcohol content and correct acidity, is smooth and rich with musky sensations typical of the Moscato grape - the wine's aromatic persistence is very long and intense.
Serving temperature:	Best served at 4-6 °C (39.2-42.8 °F).
Food pairings:	The dessert wine par excellence, it pairs well with fresh pastries and cakes, the classic panettone, all kinds of baked desserts and fruit.
Aging potential:	2 Years
Alcohol:	Alc. 5% by vol.
Winemaker:	The Marcarini family and Valter Bonetti