RIZZI

Moscato d'Asti 2022

VINEYARDS

Grapes come from DOCG vineyards in Treiso and Neviglie, planted in 1964, 1982, 1984, and 2015. The vineyards are located at an altitude of 750-1,450 ft (230-430 m). The vines are trained in the Guyot system, and are planted in soils of white marl and calcareous clay.

VINIFICATION

Grapes were hand harvested into small crates from the end of August into the beginning of September. Gentle pressing upon arrival at cellar, then the juice was immediately chilled to 32°F (0°C) for cold stabilization in stainless steel tanks. Fermentation began with gentle heating to 64°F (18°C), with an addition of selected yeasts. When the wine reached 5% alcohol, the fermentation was stopped by refrigeration at 26°F(-3°C). Bottled after filtering.

WINEMAKER NOTES

It's a cheerful, light, aromatic wine, made with Moscato grapes owned by the family. It has always been the Piedmontese perfect excuse for refreshing break, and it's envied world wide for its uniqueness. The bouquet releases scents of wild flowers and white pulp fruits. The perlage is delicate and the gustatory sweetness is balanced.

Region Piedmont

Communes Treiso and Neviglie

Proprietor & Winemaker
Enrico Dellapiana

Grapes 100% Moscato Bianco

Vine Age
planted in 1964, 1982, 1984 & 2015

Elevation
750-1,410 ft (230-430 m)

Soil white marl and calcareous clay

Fermentation In stainless tanks

Alcohol 5%

VIEW FROM
90PTS THE CELLAR *Nov., 2023*