



MOSCATO D'ASTI DOCG LE LUCCIOLE ORGANIC WINE

Among the Lucciole vineyards at Canelli, the land is worked according to the dictates of organic farming and the air is unpolluted. This delimited land of 5.9 hectares, every September the nature renews itself giving sweet wonders: enchanting fireflies and superlatives grapes.

This Moscato d'Asti Tosti is obtained with 100% Moscato Bianco grapes of Canelli, which are organically grown, hand-picked in late August. To organically farm in the vineyard means taking care of the vines in harmony with nature by following the methods and the rhythms of the past.

In vineyard biodiversity is favoured with thick grassing that facilitate the proliferation of insects that come into competition with each other naturally limiting the parasites. The vines produce less and have smaller bunches and berries, but they express a wealth of aromas and flavors unobtainable in non-organic products.



VINE: Moscato Bianco of Canelli

VINEYARD: the Lucciole vineyards have optimal exposure towards the south, that lie predominantly limestone ground, the planting density is about 4500 vines per hectare with a yield of 70 q.li of grapes per hectare.

HARVEST: the perfectly ripe grapes, with the highest sugar content and higher aromatic expression, are harvested by hand and transported in boxes.

WINE MAKING: the wine making is conducted through processing and winery operations that are reduced to a minimum to keep intact the natural qualities of the grapes. The few actions undertaken are carried out with meticulous care to avoid the distortion of the aromatic richness of the grapes.

SENSORY ANALYSIS: this sweet nectar surprises with its unique character, born from the synergy with nature obtained through organic cultivation of the vineyards. The intense yellow color, full-bodied and golden hues immediately signals the uniqueness of this wine. The olfaction will immediately perceive the natural aroma of Moscato grapes, enriched by aromatic notes of sage, honey and peach; the notes of freshly cut grass are also perceived. The flavor manifests itself with persuasive delicacy and the elegant initial sweetness gives way to an articulate and complex experience of taste. The acidity blends with the voluptuous sweetness and goes to a balanced, fulfilling and unexpectedly long finale.

TECHNICAL DATA

ALCOHOL: 5.5% vol

SERVING TEMPERATURE: 6-8°C

