



EVERY BOTTLE



TELLS A STORY

## SAN SILVESTRO MOSCATO D'ASTI "DULCIS"

### TECHNICAL INFORMATION



<b>Vintage</b>	2018
<b>Producer</b>	San Silvestro
<b>Country</b>	Italy
<b>Region</b>	Piemonte
<b>Composition</b>	100% MOSCATO

#### WINEMAKER NOTES

San Silvestro Cantine is located in the Piemonte region in the community of Novello. It mainly produces Piedmontese red wines. The Sartirano family began their oenological activity in 1871, and today, they combine tradition with modern techniques to produce superbly crafted vintage wines. The winery is run by cousins Paolo and Guido Sartirano and the wines of San Silvestro are sold throughout Italy and abroad.

#### TASTING NOTES

A great white sweet wine, pale straw yellow color with a beautiful semi-sweet floral bouquet and slightly sparkling. Moscato d'Asti D.O.C.G is an exquisite aperitif and a fine accompaniment to your favorite dessert.

#### VINEYARD

The "Moscati" are big group of vineyards, the most popular, with different origins, but the variety Moscato Bianco (White Moscato) is surely the oldest. It was in Piedmont that the Moscato, during the centuries, founded its privileged soil, giving birth to a particular variety called Moscato Bianco di Canelli. It's a difficult vineyard, it prefers marly and calcareous soils with sandy inserts. Regarding the weather, the Moscato bianco is cultivated between 250 m and 400 m high, but when there is a good sun exposition, it can achieve 650 meter high. Here we can find the typical terraced hillsides. The taste is sweet, delicious and scented.

#### VINIFICATION

Manual harvest, the grapes are gathered in little boxes. The best grapes go directly into the press and with a soft



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pressing the most is taken out. The most is decanted at a low temperature for 8 hours. The most is filtrated to eliminate the yeast and avoid fermentation. Storage in cold stores at a temperature of 2 degrees C. After the storage the wine is decanted in pressured tanks and the fermentation starts. After the fermentation the wine is bottled by inert atmosphere to maintain in the the bottle the same pressure as in the tank to obtain sparkling wine.

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