

# GIOIA

## MOSCATO D'ASTI DOCG

Full Name	Moscato d'asti DOCG Gioia
Appellation	Moscato
Vintage	2022
Grapes	Moscato 100%
Aging	Steel tanks
Origin	Italy/Piedmont   Mango Langhe
Alcohol	5,5%
Format	0,75 l
Typology	White
Body	It is characterized by its sweet flavour it's pleasant
Scent	Aromatic, spicy with floral notes of citrus fruits and sage and fresh yellow fruit such as apricots, peaches and exotic fruits
Taste	Light and elegant with good freshness with floral notes. Delicate and persistent bubbles refresh and cleanse the palate. The balance between sweetness and freshness continues into a long, creamy finish
Serving temperature	6/8 °C
Moment to taste it	Aperitif, sweets, cheeses, desserts
Pairings	Especially a dessert wine, ideal for the toasts with which millions of Italians celebrate holidays and anniversaries or simply pleasure to be together
Allergens	Contains sulfites





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### Grape and vineyard

The company has always believed in sustainable agriculture and in the natural grassing of the vineyards. No irrigation is used, and thinning is decided based on the year. North-facing terroir on blue tuff soil, moderately moist, gives the structure of the Gioia product.

### Aging

The Moscato harvest takes place in the first week of September. It starts early in the morning to bring the fresh grapes of the night dew to the cellar. Delicate pressing and a brief decantation in the cold precede the start of fermentation which lasts approximately 7 days. The Moscato remains in particular large steel barrels to preserve the natural effervescence. The first bottling, already in November, allows the wine to cheer up festive Christmas tables.

### Tasting notes

Moscato d'Asti docg Gioia, greenish yellow, with straw-yellow reflections. Aromatic, spicy with floral notes of citrus and sage and fresh yellow fruit such as apricots, peaches and exotic fruits.

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### Pairings

This wine should be drunk young, with baked pastries such as fruit tarts, panettone, pandoro, colomba, biscuits and non-acidic fruit (strawberries, peaches). For example, try it toasted with almonds and eggnog cream or with a hazelnut and passion fruit colomba. If you want to try your hand at home, try preparing a Moscato d'Asti Panettone.

In addition to desserts, Moscato also goes very well to cheeses, cured meats and grilled vegetables.

### Moscato d'Asti DOCG

The origin of the Moscato grape is located in the Middle Eastern Mediterranean basin and appears to be the oldest grape of those cultivated in Italy. Numerous testimonies certify its presence already in the times of the ancient Greeks and Romans, who used to accompany the abundant libations with the famous Muscatellum.

### Tasting tips

**Suggestions** Tips Store in a cool place, away from light, bottle standing. Refrigerate a maximum of 24 hours in advance. Open and serve at the moment.

**Glass** Tall tulip

**When to drink it** Within 3 years.  
Pairing After a meal.