

Cantina Tomaso Gianolio Moscato d'Asti DOCG

COUNTRY

Italy

REGION

Piedmont

GRAPE

Moscato

VINTAGE

2021

ABOUT THE DOMAINE

Cantina Tomaso Gianolio, located in the shadow of Piedmont's wine and food capitals, is a small, family-run winery founded by Bartolomeo Gianolio in 1930 producing a very limited amount of quality wines for his family restaurant and select customers. Today, brothers Davide and Igor continue the legacy that was passed down by their father and winery namesake, Tomaso Gianolio. They work closely with the grape growers, demanding rigorous pruning and cluster thinning, and later harvests to improve ripeness. The same attention to detail is then applied to the winemaking process.

WINEMAKING

Fermented in steel only using indigenous yeasts, at low temperature for about 8 to 10 days.

TASTING NOTES

Lovely, bright colour, fine pearlage, intense and an engaging nose of elderflower character, gooseberry, sage. Great elegance, persistent on palate. Try with fresh fruit salad, panna cotta, ice cream.



TECHNICAL NOTES

Alcohol by volume
5%

Vegan