



MOSCATO D'ASTI DOCG

The Santa Vittoria estate is perched on a steep hill on the left bank of the Tanaro river, overlooking the neighboring Langhe and dominating the valley below. Its tower dates back to 1386, and it stands in the eponymous village of Santa Vittoria d'Alba. Here, in soils of marine origin, consisting mainly of sand and calcareous sandstone, vineyards are ideal for producing white wines that are fruity, aromatic, and elegant. Since 2016, when renowned enologist Giorgia Lavagna joined Santa Vittoria, the winery has vinified, refined, and bottled its prestigious wines in their new cellars in Serralunga d'Alba.

Santa Vittoria's Moscato d'Asti is a distinctly fruit-forward wine, with an intense nose of yellow peach, orange flowers, sage, musk, and honey, and is sustained on the palate by a delightful sparkle and discreet acidity. A very appealing drink on its own, it is also the ideal wine to be served with many kinds of sweets, particularly ones with a fine, delicate flavor. The perfect end to any meal with cake and pastries.

GRAPES	100% Moscato
LOCATION OF VINEYARDS	Langa from Alba and Asti
ORIENTATION	East-west
VINE TRAINING	Guyot
SOILS	Calcareous clay
VINIFICATION	Soft pressing of whole grapes, fining and filtration of the must prior to the fermentation in pressure tanks at a low temperature.
AGING	This is a wine to be drunk young – no aging necessary
ALCOHOL CONTENT	5%
OENOLOGIST	Giorgio Lavagna



LEONE ALATO USA
WINE & SPIRITS