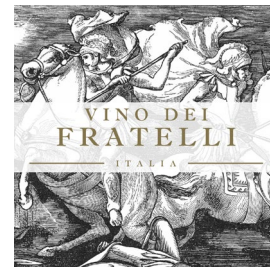


# VINO DEI FRATELLI MOSCATO D'ASTI 2024

*Piedmont, Italy*



**TASTING NOTES:** Straw-yellow in color. Vino dei Fratelli Moscato d'Asti has intense aromas of flowers and honey, with a hint of tropical fruit. It is 100% Moscato, with fine structure and strong flavors – sweet and very fragrant, delicate and harmonious on the palate.

**VITICULTURE:** This Moscato comes from white grapes grown in the heart of Piedmont. The soil is calcareous white marl, with streaks of sand and sandstone, and the vines have a southeast to western exposure. The grapes are cultivated via the classic Guyot method, and state-of-the-art technology is employed during the winemaking process.

**VINIFICATION:** A rich, thick must is created and kept at extremely cold temperatures (just above freezing). When the wine is to be shipped, the must is fermented and bottling takes place immediately thereafter, in order to ensure that the resulting wine is very fresh, bright and aromatic – with the characteristics of the grapes from the vines in this singular region showing through very well.

**STORY:** Our label shows an ancient Roman coin struck in 46 BC depicting two of the most famous FRATELLI (brothers) in the Roman religion. Castor and Pollux fell in love with beautiful sisters who were already betrothed to suitors. The brothers challenged and slew their rivals, but Castor was mortally wounded. In the end, Zeus (Roman name Jupiter) placed both their immortal souls together in the sky as symbols of brotherly love. Today we refer to them as the constellation Gemini.

**PRODUCER:** Vino dei Fratelli

**ALCOHOL:** 5.5%

**REGION:** Piedmont, Italy

**GRAPE(S):** 100% Moscato d'Asti

**SKU:** VFMC247