



#### WINEMAKER

Claudio Manera

#### VARIETALS

Moscato

#### FEATURES

Bottle, Cork, Vegan

#### ABV

5%

#### AVAILABLE SIZES (L)

0.750



# Alasia

## Moscato d'Asti

ITALY, PIEDMONT, PIEMONTE



WHITE



### WINERY OVERVIEW

Alasia wines are made by Araldica, Piemonte's largest and most progressive cooperative which maintains a small, family-run culture thanks to its lead winemaker and manager, Claudio Manera. Claudio's father was Araldica's very first winemaker back in the fifties, and Claudio's wife Lella is also a winemaker and the head of quality control at the co-op. Claudio and Lella ensure 80% of production is bottled at the company's headquarters in the Monferrato hills (a high percentage for a large cooperative). This location is home to the old cellars and a new winery which opened in 2000. The building is complimented by two estates, each with its own vinification cellars: La Battistina in Gavi (where Araldica is the region's largest vineyard owner) and Il Cascinone. There are currently 140 growers across 2,223 acres/900 acres in Piedmont contributing to the wines of Araldica.

The Alasia wines are the top cuvees, chosen from some of the best vineyards around the Asti area of Piemonte and produced by Araldica. The initial grape selection is carried out by the associated growers who dedicate their best parcels to the Alasia premium line. In the cellar, a further selection is carried out, according to the growing year, to maintain the varietal characteristics of each cultivar. Grapes are harvested from old vines, and harvest is carried out in two phases to select the grapes that have reached an optimal stage of ripening.

Alasia is a name that evokes the history of the Monferrato and the love nurtured by Araldica for the hills of Piedmont, its history and legends. The name Alasia is a nod to a historical figure of the region: the daughter of an ancient emperor who fell in love with a knight and ran away with him to live in the area that is now Asti.

### VINEYARD

The grapes for Araldica's Moscato d'Asti are sourced from their members' vineyards, in the Monferrato hills in the south of the province of Asti in the Piemonte region. The vineyards have a south westerly aspect and are at altitudes of between 250 and 400 m above sea level. Vines are trained in the Piedmont low Guyot trellis. The average age of the vines are about 30 years old, with the planting density of about 10,000 acres.

### TERROIR

Limestone & clay soil

### VITICULTURE

The fruit is hand-harvested between early to mid September.

### VINIFICATION

Fermentation in pressure tank under temperature control. The fermentation is deliberately stopped by chilling and filtration to retain the luscious natural sweetness.

### TASTING NOTES

Sweet and gently sparkling with delicate aromas of honey, flowers and fresh grapes. On the palate, the wine reveals further aromatic apricot, stone fruit, grape notes and a soft mousse. Delightful refreshing acidity on the finish to balance the sweetness.