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*A wine with intense, elegant fragrance and aromas – altogether exceptional and delicious.*

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## LA GIRONDA – MOSCATO D’ASTI DOCG



While the Galandrino attended their own vineyards for generations, it was not until the year 2000 that Susanna and her husband Alberto decided to sell their winery equipment business to return to their roots. In the process, they recovered vineyards in Nizza, the heart of the Monferrato region in Piedmont, which was declared a World heritage Zone by UNESCO in 2015. Nizza is famous for the outstanding quality of the Barbera wines with aromatic varieties such as Brachetto and Moscato also finding perfect conditions. Since 2004, Susanna and Alberto farm their land following organic principles. They see their wines as ambassadors of the warmth and soul of their terroir. Each sip tells the story of their passion.



Susanna & Alberto Gelandrino

### Viticulture

The hilly territory with elevations reaching three hundred and fifty meters along with the prevalently sandy-clayey soils makes this region very suitable for viticulture. It enables growers to create the famous Barbera, Moscato, and Brachetto wines with outstanding quality. The climate is Mediterranean with hot summers and rainy winter months. These ideal growing conditions are complemented by the family’s passionate farming, following organic principles.



### Vinification

Susanna’s and Alberto’s passion continues in the cellar. The methods of pressing, fermentation, and maturation are individually and carefully chosen for every wine they want to create.

With the Moscato d’Asti, the grapes are crushed and the must chilled to nearly freezing to slow down the fermentation. This prolonged chilling also heightens the vivid aromas of the grape.



## LA GIRONDA – MOSCATO D’ASTI DOCG



<b>SKU:</b>	<b>826464</b>
<b>Region:</b>	<b>Piedmont/ Asti</b>
<b>Classification:</b>	<b>Moscato d’Asti DOCG</b>
<b>Vintage:</b>	<b>2019</b>
<b>Grapes:</b>	<b>100% Moscato d’Asti</b>
<b>Vineyard:</b>	<b>Selected vineyards on the hills surrounding Nizza</b>
<b>Soil Composition:</b>	<b>Sand, silt and clay</b>
<b>Vineyard Training:</b>	<b>Guyot</b>
<b>Density/Yield:</b>	<b>60 hl/ha</b>
<b>Fermentation:</b>	<b>Cold and slow for three weeks – close to freezing</b>
<b>Aging:</b>	<b>In the bottle in temperature &amp; humidity controlled rooms</b>
<b>Alcohol:</b>	<b>5.5%</b>
<b>Residual Sugar:</b>	<b>120 g/l</b>
<b>PH:</b>	<b>3.3 g/l</b>
<b>TA:</b>	<b>6.5 g/l</b>
<b>FreeSO2:</b>	<b>20 mg/l</b>
<b>TotalSO2:</b>	<b>130 mg/l</b>

### Tasting Note:

A stunning nose, beautifully aromatic with ripe summer peach, apricot, honey mango, and citrus. The fruity aromas are wrapped in floral notes of orange blossom and honeysuckle. The beautiful natural sweetness is balanced by an ample acidity and the fine, elegant bead of soft bubbles. A lovely wine, with ripe juicy fruit flavours of peach, apricot, and honey.

### Pairing suggestion:

Pair with fruit-based desserts, sweet brunch dishes, salty hors d’oeuvres and cheese. Serve well chilled as an aperitif with prosciutto and melon.

### Sales Facts:

- Authentic, traditional Moscato, under cork closure.
- A wine of a thousand pairings. Very versatile.
- Produced from Moscato Bianco grapes, known for its unique perfume-like fragrance, spritzy character and low alcohol content.