

## Moscato d'Asti DOCG Exergia Cordero San Giorgio

CORDERO  
SANGIORGIO

### The Producer:

Caterina, Lorenzo and Francesco Cordero took over the estate and put into action their plans inspired by years of travelling to work in vineyards and wineries in Burgundy, the U.S.A and New Zealand as well as growing up and working on the family's previous estate in Piemonte. Time spent in different corners of the globe has given them a hunger for experimentation. As Francesco put it, "the experimentation never stops." This is a reflection of where the family sits in their journey with the winery and their family history in Piemonte.

### The Wine:

Grape(s): 100% Moscato bianco  
Area: Langhe: Vineyards are located in San Giorgio di Castiglione Tinella, characterized by a mainly calcareous soil with veins of sand. The average age of the vines is approximately forty years. The oldest was planted in the 1950s and the youngest in 2012.  
Harvest: The first ten days of September, manual harvest and selection.  
Vinification: Following selection the best fruit is so-pressed and cold decanted before storage in stainless steel at 3°C. From there, standard Asti method is used.

### Tasting Notes:

- Straw yellow color with a fine perlage. The nose is intense and aromatic, opening with a delicate bouquet conveying hints of acacia flowers, peach and a musky aroma. On the palate, it's sweet, elegant and fresh, thanks to its higher acidity. Final notes of ginger and summer fruits.

Code: 1262  
ABV: 5%  
Pack: 6\*75cl  
Vegan: No  
Vegetarian: Yes  
Organic: Yes - awaiting approval  
Closure: Cork

