



Elio Perrone, Castiglione Tinella (Piedmont)

Moscato d'Asti naturale DOCG

Vintage	2024
Winemaker	Elio Perrone
Region	Piedmont
Alcohol	5.5% vol.
Grapes	100% Moscato

Winemaking

Following the harvest, the ripe grapes are gently pressed and the grape must is fermented in temperature-controlled stainless steel tanks. As soon as the wine has an alcohol content of 5 percent alcohol per unit volume, the pressure tank is closed and the temperature is reduced. In order that the correct amount of residual sugar remains, the naturally fermentation is interrupted.

Our tasting note

A vibrant and light straw yellow. The aroma invokes images of acacia and orange blossoms. A wonderful harmony between sweet and freshness on the pallet. Long-lasting fruity finish.

Elio Perrone

The Perrone family has been producing wine on the stunning hills of Castiglione Tinella since the end of the 19th century. Stefano Perrone, member of the fourth generation, took over the 8.5 hectare estate from his father Elio in 1989. His vision: To produce wines that are an expression of their individual vineyards with tireless passion and commitment. Today, the products of the winery range from expressive Moscato d'Asti to top quality Barbera. These are oenological gems born of knowledge that dates back over a century, combined with the dynamic and innovative spirit of Stefano and his late wife Giuliana.



Suitable with

