

Poderi Roccanera

Viticoltori dal 1919

Moscato d'Asti



The Blue:

We decided to combine this colour with the Moscato d'Asti because it represents the joy of living that this wine spreads to every cup. Blue is also the colour of wisteria flowers and sage, typical flavour of this wine.

Why do we like it:

the grapevine of Moscato is the King of the hills of the "Valle Belbo", we can see that especially in autumn where the predominant colour of the vineyards is yellow. Since 2013 we begin to vinify it ourselves, following the process from the cultivation to the selling. We like it because is the wine it's always been with us, since when our grandparents, when they we're kids, ate bread and Moscato for breakfast. It is the wine that reminds us home.

Technical specifications:

- **Grapevine:** Moscato bianco di Canelli 100%
- **Grape Harvest:** manual
- **Vinification:** Grapes are picked generally between the 2nd and the 3rd week of September. Once received in the winery they are destemmed and pressed in order to obtain a must very fine and full of primary aromatic compounds. The fermentation take place in autoclaves made of steel where the temperature and pressure are controlled. it is precisely in this process that the wine naturally acquires its sparkling character. Before the bottling a microfiltration is made in order to make the wine bright and stable over the time.
- **Colour:** straw-yellow whit gold reflections
- **Perfume:** characteristic of Moscato: acacian honey, syrupy peach, grapefruit and lemon, elder flowers and wisteria, sage.
- **Taste:** sweet and sapid, acidity breaks and refreshes the characteristic sweetness in the mouth. Long and harmonic final.

Service and food pairings:

We recommend to drink it cold, at a temperature of 5-7°C. our Moscato d'Asti goes well with every dessert. Typical match is with a hazelnuts cake or with fruit-based desserts. A suggestion is that to try is with cheese.



Poderi Roccanera s.s.a.

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Sorì Eroici

A new beginning for heroic vineyards.



Sorì Eroici is a brand new certification born with 2021 harvest.

Sorì is the piedmontese name for those vineyards that always represented the best terroir to make grapes in Piemonte Region.

Sorì are the south exposed slopes of the hills that get more sunlight and where the grapes can ripe to their best.

Sorì are the vineyards planted in those predicted position with an average of 40% slope. This makes become **heroic** the viticulture in these places, and **Eroici (heroes)** their farmers that do most of the works in these places by hand.

Sorì means also smile, in piedmontese dialect, probably generated by tasting the wine made from these gorgeous vineyards.

Sorì Eroici means also **environment friendship**. One of the must for the certification process is a respectful vine growing method from the wineries that want to use this trademark.

Respect means to be organic, biodynamic or farming with the integrated viticulture principles.

Since 1998 at Poderi Roccanera we farm our vineyards and hazelnuts following the principles of the integrated viticulture knowing it is good for our Planet Hearth. This means using 0 environmental impact products to spray our plants and natural antagonists against plant diseases.

After 23 years of silent work without self-celebration, we are proud now to present you our first vintage of this beautiful new project: our **Moscato d'Asti 2021 Sorì Eroici**.

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