



Collina Serragrilli Moscato d'Asti D.O.C.G. 'Dolce Bella' 2020



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| REGION | Asti D.O.C.G. |
| GRAPES | 100% Moscato |
| VITICULTURE | Practicing organic. The fruit is sourced from 35 year old vines. Manual harvest in early September 2020. Vineyard altitude: 280 - 350 meters. |
| VINICULTURE | Fermentation occurs in stainless steel tanks at controlled temperatures. Residual sugar: 120.40 g/L. Unoaked. |
| SOIL | Sand, Clay, Limestone |
| ALCOHOL | 5.5% |

Since the end of the nineteenth century the land of **Collina Serragrilli** has been farmed by four generations of the same family. From the days when grapes were sold in vats, and wine in bulk in barrels loaded onto ox-drawn carts, the business has been passed down from father to son. Today it is run with integrity and enterprise by the latest generation of the Lequio family with the help of their husbands and in-laws, whose background is also in wine. Grandfather and great-grandfather were noted local vigneroni who left behind vineyards of the highest quality, and the winery remains at the forefront of wine-growing in the area. Today, winemaker Piernicola Bruno and Oenologist Gianfranco Cordero handle the day to day operations in the cellar.

The winery is located in the town of Neive, which is nestled in the northern part of the Langhe area of Piemonte. The weather in this area is quite unique; the continental climate has distinct seasons but it's the presence of valleys and hills that create a variety of microclimates.

The soil in this area is derived from the withdrawal of the sea plains which began around 16 million years ago. Today, the substrate is characterized by clay-limestone, chalk, sand, and tuff (a light, porous rock formed by consolidation of volcanic ash). The alternation of this layered soil profile provides the vines with nutrients needed to develop wines with excellent finesse and structure.

The word *Serra* translates to "greenhouse", and *Grilli* to "crickets" = The house of crickets.
