



MASSIMO BONA DOCG MOSCATO DI ASTI



What is the difference between the LoDuca Moscato di Asti as produced by Massimo Bona and the other types of Moscato such as those in Pantelleria, Apulia or anywhere else?

Moscato di Asti grapes once harvested do not undergo subsequent chemical manipulation in a Frankenstein style laboratory. To put it in perspective, the bottled wine you will be drinking during your feasts and celebrations is the very one that the vines of Castiglione Tinella have tapped from the loam into the grape beads. This Lo Duca Moscato di Asti has for centuries always been NATURAL before the arrival of the fleeting organic fashion craze.

In what terms does Italian law provide for a 100% Moscato grape Moscato product?

Before bottling the Moscato wine contained in the stainless-steel vats, a Moscato Protection Officer will run an analysis test to ensure that the grape variety consists of no less than 100% of Moscato. If not, the producer could face imprisonment (the laws and regulations of other places do not offer this level of protection for wine consumers). Massimo Bona is a fourth-generation family-run business holding 6 hectares of pure Moscato Bianco grapes.



Moscato di Asti holds Italy's top DOCG wine classification and is made from Moscato Bianco (aka Muscat Blanc). The Moscato grape plantation and its related wine production in the hamlet of Castiglione Tinella was of some importance as early as the beginning of the 1st century. Such viticulture seems to have originated with a Roman colony named *Hasta Pompeis*. At that time, the Moscato grape was known by the name of *Apianae* whose literal translation from Latin could be rendered "the bee alluring grapes" on account of its intense bouquet. Another factor corroborating the existence of a Roman settlement is the presence of the typical construction Tuff rock (a rock made of volcanic ash).

The hilly land of Castiglione Tinella is composed mainly of relatively compact sea-bed sediments (clay and marl). The marls are clastic, that is composed of broken pieces of older rocks and made of calcium carbonate (25% to 75%). The presence of this calcium carbonate is due both to the geological precipitation process - the creation of a solid from a solution – and as a component of Foraminifera shells.

Foraminifera means 'hole bearers' and they are protozoan living in a sea-bed environment, whose shells are commonly made of calcium carbonate (CaCO₃) or agglutinated sediment particles. Vineyards stretch out towards the south-west of the hills at between 820 and 1,246 feet above sea level.

