

## **AZIENDA AGRICOLA LUIGI VICO**Moscato d'Asti 'Echinopsis Mirabilis'

Luigi Vico's family roots in the Barolo village of Serralunga d'Alba reach back to 1694. His own passion for viticulture started when he was just a boy, helping his grandparents tend their vineyards in Serralunga during the summers. As an adult, however, he left the region for work, yet still longed for the hills of Piedmont. With the long-awaited expiration of rental contracts on his family's land, Luigi realized that he could honor his family's legacy by reclaiming his vineyards and crafting, finally, a Barolo wine from the family land. Luigi has partnered with one of Serralunga's most respected and talented winemakers, Davide Rosso of Azienda Agricola Giovanni Rosso, to help him craft his wines.



WINERY: Azienda Agricola Luigi Vico

**WINEMAKERS:** Davide Rosso

ESTABLISHED: 2016

**REGION:** ITALY • Piedmont • Serralunga d'Alba

APPELLATION: Moscato d'Asti DOCG

**BLEND:** 100% Moscato Bianco

**VINEYARDS:** A selection of fruit from a north-facing section of the 'Prato Done' vineyard in Serralunga d'Alba. The Vico family has owned this two-acre plot since the early 1900s.

**AGE OF VINES:** 10 years, on average

**WINEMAKING:** Hand-harvested. Pressed and cold settled; fermented on indigenous yeasts in temperature-controlled, stainless steel tanks. Second fermentation in tank; must is chilled to stop fermentation when ABV 5.5% is reached. Filtered then bottled.

**TASTING IMPRESSIONS:** Fruity, primary aromas of orange blossom and light honey, citrus. Lightly sweet, fresh with balanced acid.

**PAIRING SUGGESTIONS:** As an aperitif, lightly chilled in large glasses; with fresh summer berries; shortbread or other rich cookies

**NOTES:** *Echinopsis mirabilis*, or the "flower of prayer," is a small cactus that blooms in summer, its white, strongly scented flower appearing at night and only for a few hours.

