

## Villa Giada Suri Moscato d'Asti DOCG, Piedmont

£13.99



**Vintage:** 2017

**Bottle Size:** 75cl

**Alcohol %:** 5%

**Country:** Italy

**Description:** Bright golden yellow with aromatic and fragrant hints of sage and citrus fruits. Sweet and fresh, with good crisp acidity, this great Moscato is intense with the persistent flavour of freshly picked grapes which is characteristic of the Moscato grape variety.

**Cepages:** Moscato

**Group:** Italy

**Sub group:** Piedmont

**Colour:** White

**Closure:** Screwcap

**Producer:**

**Website:** <https://www.villagiada.wine/>

**Organic/Bio Status:**

**Food / cocktail match:** As well as being an excellent thirst-quenching wine throughout the day, this elegant sweet wine is delicious with fruit and pastries and is an ideal pairing with hazelnut cake.

**Food / cocktail recipe:**

**Press** "Andrea Faccio's Suri Moscato d'Asti is a delight - here is a wine that would prove to be perfection on a long summer's evening in the garden. Though the wine is technically sweet, there is nothing cloying about it - the fruit is refreshing and joyous and it's beautifully crafted and aromatic, with elegant perfumed fruit" - Natalie MacLean, Wine Author and Subscription Website.

**Awards** Silver Medal - Singapore Wine Awards.

**Other Info:** The name Villa Giada, acronym of the initials of the names Andrea

Faccio's parents, was first used by his grandfather, Giuseppe Faccio, at the beginning of the 70's. The Azienda Agricola Villa Giada has over two centuries of commitment in vineyard management. The historic core of the winery, where now their best wines age in barrels, was built in 1790.

In 1940 the new part of the cellar was built to produce Moscato d'Asti, whose production required considerable technological work. In the same period, the traditional and important aging red wines in Piedmont began to be made at Giada - Nebbiolo, with Barolo and Barbaresco as well as Barbera. The most suitable areas for the production of Barbera were identified, and the village of Agliano Terme, where Giada have their vineyards, was recognized as the best terroir. The best Crus come right from this area, which makes Barbera an important wine on the Italian wine scene.

These days the winery is owed by Andrea Faccio, who keeps a firm hand on the winery and vineyards. For some years now, in the attempt to respect nature to the full, Villa Giada have obtained the official certification of 'Vegan wine', demonstrating their desire to eliminate all products of animal origin, even in the cellar.