

BRICCO DEL SOLE

Located in the Italian Piedmont, this farm has been in the Morando family since the beginning of the 19th century. And though the family has been living in the area since 1580, it wasn't until 1988 that they purchased most of the surrounding land.



Covering 21 hectares of vineyard, the estate practices organic viticulture, using only natural fertilizers while employing biodynamic techniques against parasites and mildews. With respect to tradition and terroir, they embrace modern tools and concepts. Paolo Morando is in charge of the vineyards, while his brother Guglielmo handles the wine's evolution from cellar to bottling.

Producing mainly Moscato d'Asti (70%) and Barbera, they also make a delicious Chardonnay and a Nebbiolo, all of which are made in stainless steel tanks. Also a member of L'Insieme, a group that consists of seven wineries who pursue humanitarian aid projects, Bricco del Sole averages 100,000 bottles per year.

MOSCATO D'ASTI



Varietal/Blend: Moscato

Farming: sustainable / natural groundcover

Soil: 55% limestone / 45% sandy tuff

Elevation/Exposure: 280–400m / W

Ave Year Vines Planted: 1960

Trellis System: Guyot

Harvest Technique: by hand

Yeast: selected natural

Fermentation: natural fermentation in stainless steel tanks for 1 month

Maturation: n/a bottled with residual CO₂

Alcohol: 5.5%

Fined: no

Filtered: yes

Country: Italy

Region: Piemonte

Sub-region: Langhe

Vineyard: “Collina Morandini” (Morandini Hill) in Castiglione Tinella

Fresh and fragrant, with hints of orange blossom, gardenia and aromatic herbs.