

# PITULÉ



## Moscato d'Asti

DOCG Moscato d'Asti, Piedmont, Italy

### GRAPE VARIETY

100% Moscato

### VINIFICATION

Grapes are gently pressed, and the juice is kept cold to prevent total fermentation. This retains a small amount of residual sugar in the wine.

### THE WINERY

Pitulé is produced by the Sperone family who have been making affordable premium wines for four generations. In 1911, Antonio Sperone opened a small wine shop in Torino where he sold bulk wine directly to consumers. Unsatisfied with the quality and price of the local wine, Antonio started his own winery in Puglia and built a bottling facility in Torino. He was soon able to offer his customers quality wines at prices everyone could afford. Sadly, it was destroyed when the city was bombed in WWII. The winery in Puglia survived the war and enabled Antonio's grandson Giacomo to open a new facility in 1965 near Milan where he produced vermouth, sparkling wines, spirits and fine wines. In 1983, the family purchased 75 acres of prime vineyards in Piedmont and built the current winery in the small town of Mombaruzzo just outside Monferrato.

### TASTING NOTE

Yellow straw color with gold reflections. Deliciously sweet with a delicate honey and peach finish and a slight spritz.

### FOOD PAIRING

A classic wine for desserts and fruit. Serve chilled.

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