

# Elio Perrone



## TECHNICAL INFORMATION

Stefano Perrone is a former motorcycle racer who took over his father's Moscato estate in 1989. Many of Perrone's Moscato vineyards are northwest-facing. He believes that ripeness is easy to achieve, if yields are kept reasonable. His vineyards cool down faster in the evening, and retain more acidity and "freshness."

In the vineyards, Stefano aims for the least intervention possible, and eschews artificial fertilizers, insecticides, and herbicides. Over time, he has added some of the Asti zones' finest Barbera vineyards to his Moscato holdings. All harvesting is by hand.

**Established:** The family has farmed Moscato here since the 1850s, but the first vintage in bottle was 1989.

**Winemaker/Proprietor:** Stefano Perrone

**Appellation:** Asti

**Soils:** Lime-rich clays, primarily on steep hillside.

| THE WINES                     | Vineyard & Grapes   | Winemaking  | Average Production |
|-------------------------------|---|---|--------------------|
| Moscato d'Asti<br>"Sourgal"   | 100% Moscato from estate and purchased grapes. Harvest is by hand, and vines range between 25-60 years old.                           | Grapes are harvested and crushed for storage in tank. The juice is fermented to ~5% alcohol before the fermentation is stopped by filtration. The trapped CO2 provides a gentle sparkle.      | 8,500 cases        |
| "Bigaro"                      | 50% Moscato/50% Brachetto from estate and purchased grapes. The two varieties are crushed together.                                   | After a few days with the skins, the juice is transferred to tank where it is fermented to ~5% alcohol. Fermentation is stopped by filtration, and the trapped CO2 provides a gentle sparkle. | 4,000 cases        |
| Barbera d'Asti<br>"Tasmorcan" | 100% Barbera sourced from vines planted Mongovone vineyard and nearby vineyards. Harvest is by hand and vine age between 25-60 years. | Grapes are destemmed and fermented in stainless for ~15 days before aging in stainless steel (20%) and a mix of used <i>botte</i> and <i>barrique</i> (80%).                                  | 10,000 cases       |
| Barbera d'Asti<br>"Mongovone" | 100% Barbera from a steep, south-facing hillside vineyard planted in 1932.  | Grapes are destemmed and fermented in stainless tanks for ~15 days before aging in French <i>barriques</i> (~50% new).  | 1,200 cases        |