

Elio Perrone

“Stefano Perrone remains a reference-point producer for Moscato.”

Antonio Galloni, The Wine Advocate

As more Americans have discovered its extraordinary lusciousness, vivid fruit, soft mousse and captivating perfume, it is no surprise that the following for Moscato d’Asti has grown dramatically in recent years.

As a summer sipper, Moscato is without peer. Ambrosial with melon and prosciutto (a classic combination), it is also a superb light dessert wine, perfect with pears or strawberries (especially if the fruit has been steeped in Moscato beforehand!).

Not as Easy as It Looks

Yet, because of its delicacy and its dependence on perfect balance, great Moscato is hard to make, and only a few producers have mastered the craft. Among these few leaders, Stefano Perrone is quickly establishing himself as the reference-point producer.

Working at a comparatively artisanal scale, Stefano has championed ideas foreign to most of the region’s large producers. He works with many north-facing sites (for freshness), limits his yields, and makes a strict grape selection. Just as important is the aesthetic he brings to bear—seeking to make wines of deftness and levity; never big or “thick” Moscatos.

Barbera, Brachetto & Bigaro

A retired champion motocross racer, Stefano’s formidable reputation was built on the quality of his Moscato. But, by the late ‘90s, Stefano was looking for new challenges. He recognized that the Asti zone possessed many old Barbera vineyards on steep slopes - vineyards that would be planted to Nebbiolo if they were just a few miles



Elio and Stefano Perrone noted.

west. He purchased the great Mongovone vineyard in 1999. With vines planted in 1932, Mongovone gave him the material to produce something special. Yet, just like with his Moscatos, Stefano produces Barbera that captures the ethereal freshness for which the Asti zone is

At the same time that he was branching out into Barbera, Stefano produced his first vintages of Bigaro—a softly sweet, gently effervescent salmon-colored sparkler made from Brachetto and Moscato. Robert Parker called the debut 2001 Bigaro “beguiling,” and the wine rapidly developed a cult following.

Our faith in Stefano has been rewarded by an unbroken string of sensational wines since we began working with him in 1995. While the Moscatos go from strength to strength, we can only wait to see what other marvels emerge from his cellars.

The Wines

MOSCATO D’ASTI “SOURGAL” - Vinified for immediate consumption and bottled in November.

BIGARO is an innovative blend of Brachetto and Moscato. Similar to Moscato, it substitutes red fruits for Moscato’s typical tropical fruits.

BARBERA D’ASTI “TASMORCAN” - Stefano replanted half of Mongovone starting in 2001, and he uses the young vines for this beguiling wine.

BARBERA D’ASTI “MONGOVONE” - From vines planted in 1932, this Barbera demonstrates the purity and freshness of the region, with the mas-