ELIO PERRONE

‘Perrone remains a reference-point producer for Moscato. Readers who want to discover the true heights Moscato is capable of must put Perrone on their short list.’ -Antonio Galloni

‘When I want to drink Moscato, two names tower above the rest; Perrone and Saracco.’ -Antonio Galloni

‘Readers looking for light-bodied, gorgeously fruity, pure sparklers with unobtrusive levels of effervescence should check out these brilliant efforts from Elio Perrone.’ -Robert Parker

Year Founded: 1989

Region: Piedmont

Winemaker and Owner:
Stefano Perrone

Known for: Fresh, crisp Moscato with the ethereal freshness the Asti Zone is known for.

Cool Fact: North-West facing vineyards which create a faster cool-down at night retaining crisp acidity and freshness.



A retired champion motocross racer, Stefano Perrone’s formidable reputation rests squarely on his two Moscatos: Sourgal and Clarté. By the late 90s, Stefano was looking for new challenges. He recognized that the Asti zone possessed many old Barbera vineyards, and he purchased two of them, one 40-years-old and the other an amazing 70-years-old. From both vineyards, Stefano produces Barbera that captures the ethereal freshness for which the Asti zone is noted. 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." 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.

2025 Sourgal Vineyard Moscato d'Asti



"Chablis-like in its energy, exudes precision and classiness throughout. White peach, orchard fruit and flowers abound in this vivid, beautifully delineated Moscato from Stefano Perrone." -Antonio Galloni

Our Muscat takes its name from a beautiful vineyard that covers the tip of quite an elevated hill. Muscat has taught me that less is more. I just need to stand by it to it to obtain, every year, its typical cloud of fragrance. You can drink it in whatever part of the world you wish, but it will always bring you back to our vineyards in Castiglione Tinella. Hand harvested. Clay and limestone soil. After pressing the grapes, the juice is kept cold until the time of fermentation. Aged in stainless steel.

94 Points – '24 Wine Enthusiast – *"Crystalline mineral notes interweave with vibrant citrus, creating an electric tension. The palate crackles with energy, razor-sharp acidity perfectly balanced against the wine's natural sweetness."*

2025 'Bigarò' Rosato



A 50% ratio of Brachetto and Muscat varying year by year, depending on the grape's characteristics. When I thought of Bigarò (which in Piedmontese dialect means mottled), I set out to create something new. Muscat and Brachetto combine to provide the best of what each has to offer. Sourced from vineyards in Agliano Terme and Nizza Monferrato. Hand harvested. Clay and limestone soil. Macerated with the skins for two to three days to extract a bit of color. Aged in stainless steel.

"One of the most distinctive sweet wines in all of Italy. Exotic floral and spice accents soar out of the glass. Rose petal, mint, sage, dried herbs and hard candy play off bright acids and an overall feeling of crystalline energy. A terrific showing." -Vinous

2024/2025 'Tasmorcan' Barbera d'Asti



100% Barbera. When I decided to take on the challenge of making Barbera, it was clear from the start that it would have to be done in my way: with elegance, measure and fragrance. And so, Tasmorcan was born. Its name comes from the Piedmontese dialect 'to call a badger'. Tasmorcan is my idea of Barbera: free, full of expression, smiley, without obligation to this vineyard's standards. Comune of Isola d'Asti - Frazione Mongovone, with plants installed in 2001, 2003, 2004. After pressing grapes, the must ferments in steel tanks at a controlled temperature. Wine matures in steel tanks for 4-6 months to preserve the fruity aromas, while 30% rests in big French oak barrels, until ready for bottling, occurring the following March from harvest.

Bursts from the glass with deep aromas of cherry, redcurrant, violet, and hints of chocolate and tobacco, offering a fragrant and inviting nose. On the palate, it's medium-bodied yet juicy and smooth — delivering ripe red-fruit flavors, a touch of dark-chocolate richness and a soft, succulent texture, with a long finish showing cherry compote, dark chocolate and a whisper of pepper.