



Asti DOCG Dolce Millesimato Spumante

TECHNICAL NOTES:

Grape Variety: Moscato 100%

Alcohol: 7.5%

Colour: Straw yellow

Total Residual Sugar: 100 g/l

VINEYARDS:

Cultivation Area: Santo Stefano Belbo

Vineyard Altitude: 200/300m above sea level

Training System: Guyot

Soil: Clayey-Calcareous soil

VINIFICATION:

Skin contact period: Vinification without skins

Fermentation period: 10 days in steel tanks at low temperature (15°C)

Ageing: 3 months on its own yeast

Yeasts: Selected yeasts.

TASTING SUGGESTION:

Tasting Impression: Sweet, smooth with fruit and flower notes

Tasting temperature: 8° C

Meal Coupling: Ideal as aperitif or at the end of the meal with fruit, aged cheeses or hazelnut cake