

Asti DOCG

Spumante Dolce

Area of production:

Langhe - Piedmont.

Vineyard:

Low trained Guyot system with 8-9 buds on the fruiting cane.

Grape variety:

White Moscato.

Processing:

Sparkling wine obtained from the vinification of Moscato grapes. Long Martinotti Charmat method developed in steel tanks with low temperatures. Re-fermentation in stainless steel tanks and then in bottle vertically positioned.

Colour:

Golden straw yellow.

Nose:

Typical aroma, with hints of lime flower and acacia, peach and apricot, and traces of pleasing balsamic fragrances.

Visual presentation:

Excellent “zz” with good persistence of a delicate crown. Fine, persistent and non-stopping perlage.

Palate:

A fragrant taste typical of Moscato wines, pleasantly sweet, with notes of sage and orange blossom.

Bottle:

Spumante campana 750 g - Limited edition - Uvage type glass.

Closure:

Diam 30,5x48.

Sizes available:

Bottle 0,75 L.

Abv:

From 12,50 to 13,50 % depending on the vintage, of which 7 % developed alcohol.

