

MONTALBERA®

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. Refinement in stainless steel tanks and then in bottle vertically positioned.

Colour:

Golden straw yellow.

Nose:

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

Visual presentation:

Excellent "fizz" 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 - Uvag type glass.

Closure:

Diam 30,5×48.

Sizes available:

Bottle 0,75 L.

Abv:

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

