



SPARKLING WINE / CLASSIC METHOD



Asti sweet d.o.c.g. Classic Method

🔸 SWEET WHITE SPARKLING WINE D.O.C.G.

Colour: light gold.

Aroma: powerful aromas of elderberries, fresh grapes, and yeasts.

Palate: rich and complex with medium sweetness, with flavours of grapes and yeasts and finishing cleanly with refreshing acidity.

Region: the Monferrato hills in the South of the provinces of Alessandria, Piemonte. South West aspects at altitudes between 250 and 400 m. Limestone-clay soil.

Vineyard: Piemonte low Guyot trellis. Average age of vines 30 years. Planting density 4,000-4,500 vines/ha.

Analytic data: Alcohol 8,0% vol, 95 g/l sugar, total acidity 6,5 g/l.

How to serve it: serve in small dessert glasses at a temperature of 8-10°C.

Conservation: keep it in dark places, with a constant temperature between 10 and 15 degrees. Drinking recommended within the first two years.

Packaging: in cases of 6 and 12 x 750-ml bottles.



CAMPAIGN FINANCED ACCORDING TO EU REG. N. 1308/13