



SPARKLING WINE / MARTINOTTI METHOD



Asti sweet d.o.c.g.

🔥 SWEET WHITE SPARKLING WINE D.O.C.G.

Type: sweet, aromatic white wine, naturally sparkling.

Production area: small, east-facing vineyards with chalky soil, planted 150 to 200 metres above sea level to retain the aroma and acidity of the grape.

Grape: 100% white Moscato grapes.

Fermentation: the must is obtained by soft pressing of the grapes and after clarification and settling is placed in special fermentation tanks (autoclaves) able to withstand high pressure, where secondary fermentation takes place at temperatures of between 10 and 15°C and the wine becomes effervescent, with a pressure of 3.5 atm.

Ageing: 2 months in the bottle.

Colour: golden yellow with fine, consistent bubbles.

Bouquet: full and elegant with hints of tropical fruit and honey.

Taste: pleasantly sweet and fresh with moderate alcohol and acidity.

Analytical data: alcohol 7% vol, total acidity 5,50 g/l.

Available in: boxes of 6 and 12.



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