



DRY WINE / MARTINOTTI METHOD



Asti dry d.o.c.g.

🔥 AROMATIC DRY SPARKLING WINE

Colour: light yellow.

Aroma: Intense aroma of citrus fruits and acacia flowers.

Palate: Pleasantly dry and smooth with a good freshness that gives a nice persistence in mouth.

Production area: This wine come from a blend of many different vineyards with south, south-east and south-west facing, at an altitude between 350 and 400 meters. Calcareous clay soil.

Grape: 100 % Moscato bianco

Wine making: The grapes were handpicked at the beginning of September, after a soft pressing the grape juice start the alcohol fermentation in a pressure tank under temperature control in this way we can maintain inside of wine the natural carbon dioxide obtained by fermentation.

Aging: The wine reaches the maximum freshness and elegance after minimum of six months of bottle aging.

Conservation: keep it in dark places, with a constant temperature (10° - 15°).

Analytic data: Alcool 11 % vol residual sugar 18 g/L

Service temperature: 6° - 8°C.

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



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

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