

ASTI DOCG

CUVÉE

DOLCE

GRAPE VARIETY: Moscato bianco Canelli.

TERRITORY: 52 towns in Asti, Alessandria and Cuneo provinces.

EXPOSURE: mostly south, southeast, southwest.

TERROIR: marly-calcareous.

HARVEST: first days of September.

PICKING: manual with identification of the ripest grapes.

VINIFICATION PROCESS: soft pressing of the grapes and immediate refrigeration of the must to best preserve the characteristic aromas of the grape.

FERMENTATION: addition of sugary syrup and low temperature fermentation with the use of a selected yeast strain to obtain the maximum freshness.

Once get a 5,5 bar overpressure and alcohol volume of 7% fermentation is stopped by refrigeration and filtration.

TECHNICAL DATA

ALCOHOL: 7 % vol

ACIDITY: 6 g/l in tartaric acid

SUGAR: 90 g/l

OVERPRESSURE: 5 bar

ORGANOLEPTIC FEATURES

FROTH: abundant and persistent.

PERLAGE: intense, classy and persistent.

COLOR: straw yellow with bright glares.

SCENT: aromatic, fresh with elegant fruity notes.

TASTE: classy and intense. Sweetness, acidity and alcohol are perfectly balanced. The aftertaste is long reminding moscato grape aromatic profile.

SERVING TEMPERATURE: 6-8 °C