



ASTI SECCO DOCG LE LUCCIOLE ORGANIC WINE

Among the Lucciole vineyards at Canelli, the land is worked according to the dictates of organic farming and the air is unpolluted. In this delimited land of 5.9 hectares every September the nature renews itself giving sweet wonders: enchanting fireflies and superlatives grapes. Le Lucciole Asti Secco is born here from 100% Moscato Bianco grapes of Canelli, which are organically grown, hand-picked when aromatic richness and acidity reach the perfect balance. To organically farm in the vineyard means taking care of the vines in harmony with nature by following the methods and the rhythms of the past. Biodiversity is favoured with thick grassing that facilitate the proliferation of insects that come into competition with each other naturally limiting the parasites. The vines produce less and have smaller bunches and berries, but they express a wealth of aromas and flavors unobtainable in non-organic products.



VINE: Moscato Bianco of Canelli

VINEYARD: optimal exposure towards the south with limestone terroir. Planting density is about 4500 vines per hectare with a yield of 70 Q of grapes per hectare.

HARVEST: when the grapes reach the perfect balance between acidity and aromatic expression they are harvested by hand and transported in boxes.

WINEMAKING: winery operations and winemaking process are reduced to a minimum to keep intact the natural qualities of the grapes. During the tank slow fermentation the yeasts transform the aromatic profile of the grapes, releasing the soothing aromas that make this sparkling wine so extraordinary. The special final addition of a small percentage of must as liqueur d'expédition, gives the bubbles the typical Asti Secco taste.

SENSORY PROFILE: This sparkling wine expresses an extraordinary unknown side of white Moscato personality. It summarizes in a glass enological innovation and Piedmont winemaking tradition respecting nature and its rhythms. The foam is intense and creamy. The color is yellow like the Moscato grape skin and it perfectly matches with the thick bubbles chains which bring to the nose the rich fragrances of nature. The bouquet is an intriguing blend of fruity notes like pineapple and passion fruit and citrus notes of pink grapefruit. In the end the typical Moscato note closes the olfactory experience giving the wine a strong but elegant personality. On the palate acidity, alcohol and sugar balance with harmony. An unexpected texture contrasts nicely with moderate acidity. The olfactory sensations are mirrored in the aftertaste with a very persistent finish for a unique tasting experience.

TECHNICAL DATA

ALCOHOL: 11% vol

RESIDUAL SUGAR: 17 g/l

SERVING TEMPERATURE: 3-4° C

