



CASTAGNOLE DELLE LANZE

ASTI SPUMANTE

Asti Spumante DOCG

Asti Spumante DOCG is the most famous Italian aromatic sparkling wine in the world and the ultimate expression of the Moscato Bianco grape variety, grown on Unesco-listed hills across 51 municipalities spanning the provinces of Asti, Cuneo, and Alessandria. This iconic wine is considered the sparkling counterpart to Moscato d'Asti DOCG. It is produced using the Martinotti Method, which involves secondary fermentation in pressurized tanks

GRAPE VARIETY: 100% Moscato Bianco

ALCOHOL CONTENT: 7.5%

DOSAGE: Sweet

VINE TRAINING SYSTEM: Guyot

SOIL: Calcareous-clayey

HARVEST PERIOD: Late August / early September

WINE MAKING: The grapes undergo partial destemming, followed by cold maceration in the press for 3–4 hours. Selected yeasts are used, and fermentation takes place in stainless steel tanks at 16–18°C for 10–12 days, until the optimal balance of alcohol, sugar, and acidity is achieved. After fermentation, the wine ages in stainless steel tanks for one month before being bottled and released for sale

COLOR: Straw yellow tending towards a pale gold

PERLAGE: Persistent, fine-grained, and inexhaustible

PERFUME: Delicate and full-bodied. It is reminiscent of the musky aroma typical of the White Muscat grape and the scent of acacia flowers

TASTE: Sweet, balanced, aromatic, and delicate

FOOD MATCH: Perfect for toasts, it pairs beautifully with all kinds of desserts. It is excellent enjoyed as an aperitif and is also used to prepare numerous cocktails and long drinks

SERVING TEMPERATURE: 6 – 8 °C

AVAILABLE FORMATS: 0,75 l



Dogliotti 1870 Snc

Via Fratelli Vicari, 70 - 14054 Castagnole Lanze (AT) - Italia
info@dogliotti1870.com - www.dogliotti1870.com