



# ASTI SPUMANTE DOCG

This sweet sparkling white wine is considered to be Moscato's brother but in a spumante version.

It's made with Martinotti Method, that means it is fermented in stainless steel tank for 3 months on the yeast

**Denomination:** Asti Spumante DOCG

**Grape variety:** 100 % Moscato Bianco

**Alcohol percentage:** 7,5 % Vol

**Color:** Straw yellow with golden reflex

**Perlage:** Consistent and fine

**Perfume:** Gentle and well balanced it reminds of Moscato grape's aroma with pronounced sensation of bergamot and acacia flowers

**Taste:** Delicate and balanced with aromatic notes

**Food match:** Perfect for toasts it matches perfectly with fruit-based desserts, ice creams, Christmas desserts, and ideal to prepare cocktails and long drinks

**Temperature of service:** 6 – 8 °C

**Glass recommended:** Cup

**Ageing:** None

**Conservation:** Cold storage in fresh wine cellars

