



Asti Spumante DOCG

ASTI

VINE VARIETY

Moscato Bianco

DENSITY

5500 plants per hectare

VINEYARD

Valdivilla

PLANTATION

Classic Guyot 8 - 10 buds

EXPOSURE

North

AVERAGE AGE OF THE VINEYARD

20 - 45 years old

ALTITUDE

400 m a.s.l.

YIELD PER HECTARE

70 HL

SOIL COMPOSITION

White marls and blue clays

HARVEST

Manual, first ten days of September

TASTING NOTES

With a straw-yellow color complemented by golden reflections, this wine exhibits great freshness, liveliness, and persistent bubbles. It carries fragrances of elderflower, moss, and peach, with final hints of citrus and sage aromas. Its classic pairing involves traditional holiday desserts, but it also surprises when paired with shrimp, oysters, and other seafood with pronounced salinity.

VINIFICATION

Soft pressing of the freshest grapes with good acidity, fermentation in stainless steel autoclaves at controlled temperatures between 16/18°C until the optimal production of the perlage and the attainment of 7% ABV using the Charmat method.

