

MANFREDI A&C SRL  
FARIGLIANO – PIEDMONT  
ITALY

## ASTI SPUMANTE DOCG

### DOCG WHITE WINE

<b>CLASSIFICATION</b>	D.O.C.G. White wine
<b>ORIGINE</b>	Italy – South Piedmont (Province of Cuneo, Asti and Alessandria)
<b>TYPE</b>	Sweet
<b>GRAPE VARIETIES</b>	100% Moscato Bianco
<b>TYPE OF SOIL</b>	Clayey – Calcareous
<b>VINIFICATION</b>	Grapes are separated from grape stalks and then pressed. Vinification of the musket grapes with a particular process of filtration of the must. Preservation in steel tanks that are refrigerated to 0°C until the time of elaboration: carried out in sealed tanks according to the Martinotti/Charmat method
<b>AGEING</b>	No ageing
<b>DATE OF BOTTLING</b>	After 1 month in autoclave (Martinotti /Charmat method)
<b>WINE MAKER</b>	Gianni Marchisio
<b>TASTING NOTES</b>	straw-yellow colour Sweet, aromatic, sparkling. Slightly aromatic, sweet and vivacious taste.
<b>COLOUR</b>	
<b>AROMA</b>	
<b>PALATE</b>	
<b>ANALISYS</b>	
<b>CHARACTERISTICS</b>	
<b>SERVING TIPS</b>	Serve cool at 8-10° C. Sweet, desserts, pastries. Served cool is a wonderful summer drink
<b>Serving suggestion:</b>	Sweet dessert, pastry

