

Asti D.O.C.G. Dolce



Grape variety: Moscato Bianco di Canelli

Production process: grape pressing and separation of the must from the skins within 48 hours. Temperature-controlled second fermentation at 18-19°C (natural fermentation in sealed tanks, which leads to the formation of carbon dioxide, enhancing the aromatic and fruity notes. The fermentation is stopped at 7%, maintaining the natural residual sugars typically around 90 g/l.

Alcohol: 7% Vol.

Sugar content: 90 gr/l

Colour: straw yellow

Perlage: delicate and persistent bubbles

Bouquet: fresh with intense aromatic notes

Taste: harmonious and sweet, full and velvety with a delightful finish

Serving temperature: 6-8° C

Food pairings: Ideal with desserts