

# Asti D.O.C.G. Secco



**Grape variety:** Moscato Bianco di Canelli

**Production process:** grape pressing and separation of 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 interrupted naturally with cold air upon reaching 11%, maintaining a sugar residual of 18-19 g/l.

**Alcohol:** 11% Vol.

**Sugar content:** 18 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 pleasant finish

**Serving temperature:** 6°-8° C

**Food pairings:** Ideal as an aperitif or paired with light and delicate dishes