



*“Technically the construction of the mousse in all of our wines is flawless, That mousse you achieve is superior to that found 99,9% of all the Champagnes currently in production!”*  
- Tom Stevenson



## Asti DOCG Millesimato

7% alc. vol  
Dosage 100 g/L\*\*



100% Moscato bianco  
Cuvée made with the most identifying musts of the territory.



The vineyards are located on the hilly ridge that goes from Alice Bel Colle to Santo Stefano Belbo passing through the amazing hills of Mombaruzzo, located at an altitude between 250 and 400 meters above sea level.



A large part of the lands that give life to our Cuvée are characterized by clear calcareous marl while the minor part has a strong sandy component. The different microclimates affected by this selection of must offer a complete photograph of the expressions of the Moscato bianco.  
Training system: Guyot • Plant density: 4000-4500 vines per hectare • Average production: 85 quintals of grapes per hectare • Average age of vines: 23 years



Harvest takes place at the beginning of September with only whole bunches placed in cases • Cooling of grape bunches • Whole bunch pressing between 45/50% of initial weight • Cold static settling • Inoculation of selected yeasts and fermentation up to 5.5% • Cuvée maturation for seven months in stainless steel on its own yeast • Malolactic fermentation does not take place • Tirage takes place between the months of April and May during the period of fruit and flower ripening.

Permanence on the yeasts minimum of 9 months • Ageing in bottle for minimum of 6 months.

\*\* Sugar is the result of the natural sweetness of the musts and can be measured in 100 g/l



Straw yellow color with golden reflexions and a fine perlage. The froth is persistent and softly embraces the glass while maintaining a unique crunchy texture. At the first taste you may find notes such as brioche, freshly baked bread, and short bursts of the classical aroma of the grape. As the wine acclimates in the glass, aromas evolve into a wide bouquet made of white flowers, acacia flowers, vanilla and white pepper. The fruity sensations are highlighted by golden apple and fresh hazelnuts. The mineral characteristics complete the fragrance of the wine. On the palate it is round, very rich, ong with a pleasantly evolved finish.



In addition to the classic pairing with desserts, this wine pairs well with strong blue cheese or spicy international flavors like green curry, or Korean barbecue.



0,75 L • 1,5 L