



ASTI SPUMANTE

MILLESIMATO

D.O.C.G.

0,75 cl

Variety: moscato bianco di Canelli 100%

Alc. Vol: 7,5% vol

Production Area: Cascina Spiotta, Sessame, AT

Esposition: south-west

Altitude: between 350 m slm and 400 m slm

Soil: clay and limestone

Tasting notes: wealth exhilarating scents and a charge olfactory notes of sage and honey with a mouth enveloping beautifully supported by a fair perlage.

Store the bottles in a cool place and protected from light.

Food Pairing: excellent as an aperitif with low alcohol content, excellent with all the desserts and the final toast.

Serve at 6 ° C.

Winemaking: Cascina Spiotta is located to the border of historic common of Sessame and Canelli, in Alta Langa. Here the cultivation of white aromatic Moscato find the better expression for the production of sparkling Asti.

After the hand-picking, grapes are softly pressed and the must starts the fermentation in stainless tanks with controlled temperature of 15° C until reaching 7% vol. For the next 5 months,