



Pink Moscato

Grape Variety: 85% Moscato, 15% aromatic red grape vines.

Vinification Process: Grape soft pressing and consequent refrigeration of the must.

Fermentation: Addition of sugary syrup and low-temperature fermentation in autoclave in order to obtain a 5.5 bar overpressure and 7% vol of effective alcohol. Fermentation halt through refrigeration and consequent filtrations.

Duration of Process: 1 month

Technical Data:

Alcohol: 7% vol

Acidity: 6 g/l in tartaric acid

Sugar: 100 g/l

Overpressure: 5 bar

Scent: Fresh and fruity. The aromaticity elegantly matches with raspberry, red berry and marasca cherry notes.

Taste: Intense and fragrant. The alcohol content, the sweetness and the sharpness are perfectly balanced. Finishes with the aroma of the grapes, the raspberry and black cherry notes.

Organoleptic Features

Froth: Abundant and persistent.

Perlage: Subtle, consistent and persistent.

Color: Bright rosy with purple reflections.

Moscato D'Asti

Grape Variety: Moscato bianco di Canelli

Territory: 53 towns in Asti, Alessandria and Cuneo provinces

Terroir: Heterogeneous, mainly chalky-marly

Picking: Hand-picking

Vinification Process: Grapes soft pressing and consequent refrigeration of the must.

Fermentation: Low-temperature fermentation in autoclave to obtain the desired overpressure of 5.5% vol of effective alcohol. Fermentation halt through refrigeration and consequent filtrations.

Duration of Process: 1 month

Technical Data:

Alcohol: 5.5% vol

Acidity: 6 g/l in tartaric acid

Sugar: 115 g/l

Overpressure: 1.8 bar

Organoleptic Features

Color: Straw yellow with golden reflections.

Scent: Intensely aromatic, fresh with sage notes.

Taste: Sweet, full and velvety with a very intense aftertaste. In its flavor the aroma of the grapes is clearly perceptible.



Prosecco Doc

Grape Variety: Glera

Territory: Belluno, Gorizia, Padova, Pordenone, Trieste, Treviso, Udine, Venezia and Vicenza provinces

Vinification Process: grapes pressing and white vinification with low-temperature fermentation

Refermentation: addition of sugary syrup and low-temperature refermentation in autoclave to obtain a

5.5 bar overpressure. Fermentation halt through refrigeration.

Duration of Process: 1 month

Technical Data:

Alcohol: 11% vol

Acidity: 6 g/l in tartaric acid

Sugar: 16 g/l

Overpressure: 5.5 bar

Organoleptic Features:

Froth: Abundant and persistent.

Perlage: fine, consistent and persistent
Color: Light straw yellow with sparkling reflections.

Scent: gentle and fresh. The delicate aromatic note blends with the fruity notes.

Taste: mellow and lively. A well balanced match of the typical aroma and the slightly bitterish note. The aftertaste is pleasant and clear.