



## Asti DOCG

Asti (formerly known as Asti Spumante) is made from the varietal Moscato Bianco grown on rich calcareous soils. It has a luminous gold color with a sparkly aroma of ripe peaches, apricots and orange blossoms. Delicate flavors of melon, peach and apple with good acidity to balance out the sweetness in the wine and long lasting soft bubbles. Ideal with dessert, as a celebration wine, an aperitif and for any other worthy occasion.



### TECHNICAL DATA

**Solar Exposure:** from East-South to South-West, with the layout of the rows to allow the outmost penetration of the sunrays on the leaves and the grapes.

**Composition of the soil:** calcitufa, clay, exalting the fine aroma of this particular vine tree.

**Planting Density:** 4000/5000 per ha.

**Breeding system:** Gouyot.

**Grape Harvesting:** between the first and the third week of September, entirely by hand.

### ORGANOLEPTIC DATA

**Classification:** Asti DOCG

**Grape:** Moscato white

**Colour:** yellow straw colour in a range of shades with a slight persisted "perlage".

**Perfume:** rich aroma that keeps the fragrance of the Moscato grapes, mixed with a slight scent of yeast and flowers.

**Taste:** lovely, sweet flavour harmoniously balanced with acidity and a moderate percentage of alcohol, brightened by delicate froth.

**Coupling:** serve chilled, 6 - 8 ° centigrade with desserts, pastry, as an aperitif, as a thirst quencher any time of the day, especially when it is time to celebrate.

### ANALYTIC DATA

**Alcohol Content:** 7,0% vol

**Total acidity:** 115,0 g/l

**Dry extract:** 6,00 g/l

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