



CORTIGIANO™

ITALIA

ASTI
D.O.C.G.

Grape variety

White Moscato from the 52 authorized communes in Cuneo, Asti and Alessandria area

Terroir

Calcareous soil and hilly microclimate

Harvest

Beginning of September, depending on the vintages, hand picking

Vinification process

The must obtained by soft grapes pressing is stored in refrigerate tanks and with the addition of sugar the low and temperature-controlled fermentation in autoclave starts and the wine becomes a sparkling wine

Alcohol level

7% VOL

Residual sugar

85 g/L

Total Acidity

(as Tartaric acid) 6 g/L

Pressure

BAR 4,5

Flavor

Delicate, characteristic, fresh and light with notes of peaches, apricots and sage

Color

Straw yellow with golden perlage

Combinations

Asti is a synonym of party, therefore suitable with all kinds of dessert, but for its particular characteristics, it is very enjoyable also for a pleasant break during the day

Serving temperature

8-10 °C

Formats

75 cl

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