



MARCHESI DI BAROLO
Antiche Cantine in Barolo

GRAPE VARIETY:

100% Moscato

PRODUCTION AREA:

The grapes used to produce our Asti Spumante come from vineyards with extraordinary exposure and soil composition.

VINE TRAINING SYSTEM:

The vines are upwards-trained in a vertical-trellised Guyot system on steep hills, characterized by soil mainly composed of clay and limestone.

VINIFICATION PROCESS:

The grapes are delicately crushed and the must is immediately refrigerated to prevent fermentation. The must is stocked in temperature-controlled tanks at a temperature of -2° C (28° F) as it waits to be processed later (for the development of the foam).

BOTTLING PROCESS:

The must is fermented in large sealed pressure tanks so that the carbon dioxide remains dissolved in the wine. When the wine has an alcohol content of 6.5% Vol, fermentation is stopped by means of refrigeration, followed by filtration and cold sterile bottling.

ORGANOLEPTIC CHARACTERISTICS:

It has persistent foam and fine, abundant beads. The color is straw-yellow with golden highlights. Its intense, aromatic fragrance tends towards orange flowers. The sweet, lively flavor is reminiscent of the olfactory sensations.

FOOD PAIRINGS:

This sweet, aromatic wine is a classic companion for desserts. It is perfectly matched with sweet dishes to celebrate any occasion.

SERVING TEMPERATURE:

8° C (46° F)

ALCOHOL BY VOLUME:

6.5% Vol

