



# **ASTI EXTRA BRUT D.O.C.G. GIO'**



Wine: Asti D.O.C.G.Extra Brut

Grapevariety: Moscato Bianco 100%

Vineyards: Castiglione Tinella (CN)

Soil: clayey-calcareous soil

Harvest: first week of September

Vinification: fermentation of 10 days in steel tanks at 20°C and ageing of 9 months on its own yeast

Total production: 50.000 bottles

Alcohol: 12% Vol

Residual sugar: 2g/L

Acidity: 6,5 g/l

Color: straw-yellow

Perlage: fine, persistent

Nose: fragrant, floral with notes of lime and acacia palate: dry, aromatic and balanced

Service temperature: 6-8°C

Photo

Tasting suggestion: cured meats, fresh cheeses, white meats, fish, shellfish and pasta dishes, such as risotto. Perfect as an aperitif.

**MATTEO SORIA**

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