

ASTI DOCG SPUMANTE

DOLCE

METODO MARTINOTTI

Description of this elegant Sparkling Wine:



Nice elegant bead arising from the bottom of the glass, sparkling light straw yellow color and an elegant mousse when poured.



This Asti DOCG has a very intense and fresh fruity nose. You almost smell the Moscato grapes in your glass.



Fine and elegant bubbles bring out the aromas. The typical taste of the Moscato is very present and the sparkling wine taste sweet without exaggeration.

Name : Asti Spumante iDivini

Appellation : Asti DOCG

Winemaking process : A traditionally made Asti according to the Martinotti Method.

Wine and dine: These bubbles are ideal to serve as a light aperitive or with a delicious dessert.

Grapes : Moscato

Terroir : lime and clay

Cork : agglomerate cork

Preservation : best to taste within 3 to 5 years

ABV : 7,5 %

Serving temperature : 8/10° C



iDivini

Azienda Agricola

www.iDivini.org

Via Valle Nabisso 5
14057 Isola d'Asti (AT)
Italia

info@idivini.org