

# **ASTI DOLCE** **D.O.C.G.**



Wine: ASTI DOCG Dolce

Grape Variety: Moscato bianco 100%

Vineyards: Castiglione Tinella

Soil: clayey-calcareous

Harvest: first week of September

Total production: 10000 bottles

Vinification: skin contact period; vinification without skins, fermentation period: 10 days in steel tanks at 20°C.

Ageing: 3 months on its own yeast.

Alcohol: 7 % vol

Colour: straw yellow

Total Residual Sugar: 120 g/L

Palate : sweet, smooth with fruit and flower notes.

Service temperature at 8° C

Tasting suggestion: ideal as aperitif or at the end of the meal with fruit, aged cheeses or hazelnut cake.

**MATTEO SORIA**

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