

# MARCALBERTO METODO CLASSICO

## ASTI METODO CLASSICO

**DENOMINATION:** Asti Docg Metodo Classico Dolce

**VARIETIES:** Moscato Bianco 100%

**TRAINING SYSTEM:** Guyot

**SOIL:** marly and chalky and southern exposure, with steep gradient (typical Piedmontese suri)

**GRAPE HARVEST:** early September

**WINEMAKING:** soft pressing of whole grapes whit traditional Marmonnier. Very low yield. The beginning of fermentation is in steel, while the second fermentation is in the bottle.

**AGING:** at least 12 months

**RESIDUAL SUGAR:** about 120 g/l (sweet)

**TASTING NOTES:** the bouquet, characterised by the Moscato grapes used in the winemaking process, presents a unique and distinct aroma of apple, pear, a hint of citron zest, freshly baked sponge cake, and a delicate sage undertone.

**PAIRINGS:** perfect with yeasted desserts like panettone, colomba and pandoro, as well as biscuits, cookies and desserts without custards or jams, like the Piedmontese hazelnut cake. An excellent choice as an aperitif and the ideal accompaniment for seafood or freshwater fish.

**ALCOHOL:** 6%

**SUGGESTED SERVING TEMPERATURE:** 7-9° C

**BOTTLE SIZE:** 0.75 l



AZIENDA AGRICOLA MARCALBERTO  
SANTO STEFANO BELBO (CN) ITALIA