



FRATELLI DOGLIANI

Asti
DOCG

Classification

Sparkling aromatic wine D.O.C.G.

Grape variety

Moscato white.

Area of production

Hills of the Asti region.

Harvest

Last week of August till first week of September.

Vinification

Harvested at the peak of ripeness, the grapes are pressed, and the juice is then filtered in specially designed centrifuges. This liquid is stored in thermally insulated containers at extremely low temperatures allowing a limited but slow and continuous formation of alcohol by fermentation that is controlled by methodical centrifugation and filtration (Charmat).

Tasting notes

Pale golden-yellow with a fine, lasting mousse. Persistent and fine perlage. Rich and intense bouquet with overtones suggestive of acacia and orange blossoms.

Food pairing

Ideal at the end of the meal, with dessert and fruit, can be consumed at any time of the day.

Serving temperature

6/8°C.

