

ASTI SPUMANTE DOCG “Bel Piasì”

Asti Spumante “Bel Piasì” is the most important sweet sparkling wine born in 1991, a won bet to have produced a high quality spumante with its joyful foam to cheer up every feast, pleasant toast as aperitif, cocktail and dessert.



denomination

Asti Spumante DOCG

type

Sweet Sparkling white wine, denomination of controlled and guaranteed origin

grape variety

Moscato 100%

production method

De-stemming and crushing, followed by maceration on the skins for several hours prior to squeezing in horizontal presses. White vinification with fermentation at controlled temperature for 30 days at 16°C. Formation of a light mousse in pressure tanks with the addition of selected yeasts. After the fermentation, stabilization with refrigeration at -4°C, then before bottling the wine undergoes microfiltration

view

Straw-yellow with delicate greenish highlights, lively mousse and fine grained, persistent perlage

nose

Intense Muscat grape aroma with clear overtones of oranges, white flowers as acacia and linden and peaches, honey and caramel

taste

Well balanced, delicately sweet, but fragrant thanks to its marked acid content and its rather bitter aftertaste

food pairing

Pastries, light-coloured fruit and cream-based desserts, panettone, hazelnut cakes. A very pleasant aperitif and thirst quencher at any time of the day

serving temperature

5 ° C