



“Segreto”
ASTI DOCG EXTRA DRY

Grape: White Moscato
Grapes origin: vineyards
in Canelli, Loazzolo and Valdivilla (S. Stefano Belbo)
Harvest: mid-late September
Vinification: soft pressing of the grapes,
decanting of the must, conservation
at controlled temperature
in thermo-conditioned tanks at 0 ° C.
Aging: in stainless steel tanks, second fermentation
in the summer following the harvest
Sparkling and second fermentation: the wine
completes fermentation in autoclave at 12/13 ° C
with the help of selected yeasts by us
(Secret) until 4.5 bar overpressure is reached,
and stop on the lees with the aid of daily batonnage
for a period of 4-6 weeks where it gets rich
of complexity and harmony and appears
the characteristic and pleasant
aromatic sensation typical of Moscato
Bottling: carried out in the following summer,
in heavy champagnotte bottles.
Analytical characteristics:
Alcohol: 12.5% vol
Total acidity: 5.80 g / l
Sulphites 115 mg / l
Total sugars 12.4 g / l
Colour: light straw yellow tending to greenish
with fine and creamy foam, fine and persistent
perlage
Smell: characteristic, delicate, with pleasant notes
aromatic and citrusy, reminiscent of Muscat grapes
Taste: warm and creamy, savory, fresh and
pleasantly soft
Serving temperature: 4/6 ° C
Food pairings: appetizers, first courses
of lean and delicate second courses, excellent as an
aperitif and in combination with typical Piedmont
sweets.

