



Asti LA SELVATICA

Foam: abundant and fine with persistent perlage

Colour: pale straw yellow.

Fragrance: aromatic complex and intense

Taste: slightly sweet, with the perfect alcohol content well harmonized with its aromatic taste, pleasantly acidic.

Coupling: it's the most famous Italian sparkling wine, perfect with desserts. A toast with Asti Spumante adds to the significance of not only important annual events such as Christmas, birthdays etc, but also all the simple occasions with friends and family.



Vineyard

Surface (Ha): 2,5

Variety of wine planted: 100% Moscato Bianco

Year of Planting: 1975

Altitude (m): 280 m a.s.l.

Exposure: South South-West

Position: Hilly

Type of Soil: Marl-Limestone

Slope of the hill: 20-30%

The production process

The moscato grape, the most renowned of Aromatic varieties, requires a specific technique to preserve all the grape's fragrance in the wine.

Immediately after the harvest, done **only by hand**, we press the grapes softly and we clarify and filter the must.

We preserve this **grape juice** in refrigerated tanks at 2 °C below zero until it is time for the temperature controlled fermentation, which is made in autoclave with selected yeasts to obtain a lively wine.

The producing process is the same for all the Moscato wines, although everyone has specific characteristics based on the **different vineyards**.