



ASTI EXTRA DRY DOCG

VARIETY - MOSCATO BIANCO

REGION - Piedmont – Acqui Terme

Acquesi only produces DOC and DOCG wines from the region of Piedmont.

SOIL

Piedmont is a diverse region with many microclimates. Monferrato, in the Province of Asti, is one of the most famous grape-growing areas of Piedmont, and now a UNESCO World Heritage site. Moscato bianco grows well here in soils consisting mainly of limestone, calcareous clay, and marine minerals.

WINEMAKING & METODO MARTINOTTI

Acquesi is produced using Metodo Martinotti in which the brief secondary fermentation takes place in large vats, preserving all the natural aromas. The must goes through a cold fermentation to achieve the proper balance of flavor, aroma, fruit, and delicate perlage.

HISTORY

In 1895, the Italian oenologist Federico Martinotti, from the Province of Asti, invented the world famous method for sparkling wine based on controlled fermentation in large vats.

20 miles away and a little over 50 years later, Acquesi was founded in Acqui Terme, Piedmont in 1952.

We have recently re-launched this brand with its iconic, Liberty Style design, dating back to the early 1900s from the city of Turin, Italy. Our unforgettable floral pattern symbolizes this period's elegance and joy.

ALCOHOL: 11%

TASTING NOTES & FOOD PAIRINGS

Fine and persistent perlage, floral and aromatic aromas typical of Moscato bianco with a dry palate. Ideal to be paired with delicious and succulent appetizers, as well as combined with a whole meal of delicious dishes.

Serve between 38-50° F / 5-10° C.

AWARDS

