

# BOUTINOT

## ARALDICA ASTI

*Piemonte*

**WINEMAKER:** Claudio Manera

**COUNTRY:** Italy

**REGION:** Piemonte

**GRAPES:** Moscato Bianco 100%

**ABV:** 7.5%

**SUITABLE FOR:** Vegetarians and Vegans

**TASTING NOTES:** Heading north and east from Alba, one enters the hill-rich DOC zone of Asti, south of the town of Asti itself. The name on its own is used only for the well-known sweet sparkling wine, Asti Spumante. The grapes for Araldica Asti Spumante are cultivated in vineyards situated in the Monferrato hills in the South of the province of Asti. These South West facing slopes are at altitudes between 250 and 400m. The vines are grown on limestone-clay soil, using the Piemonte low Guyot trellis system. Planting density is 4000 to 4500 vines per hectare and yield is 7700 litres per hectare. The fruit is hand harvested. Fresh and grapey aperitif - light in body, lower in alcohol, and very quaffable. Typical Asti aromas of fresh juicy grapes and yeasty hints. A true tingle on the palate leads into a fresh, light-bodied sparkling wine. Lovely grape flavours and sweetness balanced by crisp citrus fruit.

**IN THE WINERY:** Fermentation in a pressure tank under temperature control. The fermentation is deliberately stopped by chilling and filtration to retain the luscious natural sweetness of the wine

**RESIDUAL SUGAR:** 94.5 g/l

**FOOD RECOMMENDATIONS:** Drink well chilled as a summer aperitif or after dinner with fruit and nuts.

