



MARCHESI DI BAROLO
Antiche Cantine in Barolo

GRAPE VARIETY:
100% Moscato

PRODUCTION AREA:
The grapes used in the production of Moscato d'Asti come from vineyards grown on hills characterized by medium-bodied marls which, as opposed to lime, mainly contain soil separates such as quartz sand and very fine silt, that give the wine a high content of mineral nutrients and a straightforward bouquet.

VINE TRAINING SYSTEM:
The vines are trained with the Guyot system on vertical trellises. The vineyards are laid out on very steep slopes, allowing the grapes to mature perfectly.

VINIFICATION PROCESS:
The grapes are collected and quickly taken to the cellar where they are destemmed and delicately crushed to extract only the most noble and aromatic notes from the peel and the outer area of the berries. The must is immediately refrigerated and later it is partially fermented in autoclaves so that the carbon dioxide, which produces the lively bubbles, remains partially dissolved in the wine. Fermentation is then stopped by means of refrigeration, in order to leave approximately 140 grams of sugar per liter.

ORGANOLEPTIC CHARACTERISTICS:
There are abundant fine beads in this straw-yellow sparkling wine that boasts golden highlights. The fragrance is intense and full of aromatic scents, especially those of orange, peach and apricot flowers, which is perfectly balanced with the low alcohol content and the moderate acidity, making this wine pleasantly fresh.

FOOD PAIRINGS:
This sweet and aromatic wine is well-matched with desserts at the end of a meal and with the classic hazelnut nougat. It is an ideal companion in moments of celebration and a pleasantly refreshing drink at any time of the day, including after playing sports.

SERVING TEMPERATURE:
8° C (46° F)

ALCOHOL BY VOLUME:
5% Vol

