



ASTI D.O.C.G. - SORÌ VALENTINO

Valentino is a character who is lost in the legend. No one under that name lived in the large farm on the hill top, behind the vineyards of Moscato, yet has always been that area is called "Ca'd Valentino", the house of Valentino. The name comes from the Piedmontese dialect, because "Sori" means "sunny", as the hill top in which that Valentino lived. Sparkling version of Moscato d'Asti: Sorì Valentino is the wine of the celebrations. It has a straw yellow COLOR, with a PERFUME made by enveloping notes of muscat grapes. The TASTE, sweet, aromatic, fresh, make it perfect on its own or in a dessert COMBINATION of various types.

ORGANOLEPTIC CHARACTERISTICS AND DESCRIPTION

LOCATION OF THE VINEYARDS: Piemonte - Langhe, Comune di Santo Stefano Belbo

METHOD: After a soft press of the must, there is a cold maceration for 24/36 hours, then it is fermented in tanks at a controlled temperature for 7 days, after which there is a secondary fermentation with typical Charmat method. Fermentation is blocked with cold, then it is microfiltered and put into bottles with sterilize and isobaric method in order to maintain the natural CO2.

COLOR: Straw yellow.

SMELL: Aromatic scent with hints of primary Muscat.

TASTE: Sweet, aromatic.

FOOD MATCHING: Sweets in general, typical party wine.

Alcohol: 6,5%

Sugar: 100 gr/l



Flute



100% Moscato
Bianco



6-8°C



Bottle in
vertical
position