



# La Maranzana

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## ASTI SECCO D.O.C.G.



ASTI is a sparkling wine born in the sweet version but today from the grapes Moscato it can be obtained, with appropriate measures in the sparkling processing, a unique dry wine of its kind.

**Tasting notes:** it shows a yellow color with greenish reflections, the pronounced fruity ripeness keeps the fragrance, the apparent initial sweetness actually hides a dry, very fresh sparkling wine.

Sparkling and delicate, with floral aromas and fresh fraction of green apple and citrus fruit.

Very fresh, a very fine perlage refreshed by a touch of acidity with a good gustative consistency giving to this sparkling wine excellent personality and elegance.

**Culinary combinations:** cold cuts and fresh cheeses, appetizers and fish. Excellent as an aperitif paired with canapes of raw and spicy vegetables

**Alcoholic strength:** 11,5% by volume

**Serving temperature:** 6-8° C

**Suggested glass:** flûte

**Storage:** in a dry, dark and cool place at a temperature between 8-12° C, protected from direct light

**Ageing potential:** 2 years



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### Oenological characteristics

<b>Type</b>	white
<b>Grape variety</b>	100% Moscato
<b>Average annual production</b>	60.000 bottles, each 750 ml
<b>Maturation</b>	not necessary, due to the characteristic freshness
<b>Ageing</b>	ready to drink after one month from bottling
<b>Fermentation temperature</b>	about 14-15° C, up to 11.5% alcohol, leaving a residual sugar content of 17 g/l
<b>Time of fermentation</b>	15-20 days
<b>Malolactic fermentation</b>	not recommended
<b>Bottling period</b>	throughout the year
<b>Total acidity</b>	5,2 g/l.
<b>Ph</b>	3,10
<b>Winemaking process</b>	<p>the grapes, after having undergone a partial pressing but while still whole, are subjected to the final pressing using diaphragm presses. The must obtained (a maximum of 75 litres per 100 kg of grapes) is refrigerated to low temperature to avoid the initiation of unwanted fermentation processes. Then all matter in suspension is removed, using centrifuge and filtering processes. The must is stored in refrigerated tanks at 0°C. During this storage period, periodical filtration is performed, to prevent any spontaneous fermentation from occurring.</p> <p>The second fermentation is performed in pressure tanks (autoclaves) in accordance with the Martinotti procedure, using selected yeasts. This is halted when the wine has approached 11.5% alcohol by volume.</p>
<b>Area</b>	The Monferrato and Langhe district, including 52 municipalities in the provinces of Asti, Alessandria and Cuneo