



La Maranzana

ASTI SPUMANTE DOCG



This aromatic spumante sparkling wine, with denominazione di origine controllata e garantita (controlled and guaranteed designation of origin) certification, is made from grapes grown in locations that are particularly favourable in terms of both exposure to sunshine and microclimate. It is therefore hallmarked by exceptional oenological characteristics.

It is fragrant, aromatic, well-balanced, of moderate alcoholic strength, and with fine and persistent bubbles. This Asti Spumante is a masterpiece of bouquet, harmonies and colours.

Tasting notes: this wine's colour is straw-yellow, with golden reflections that recall the August sunshine. Its bouquet is rich and intense, while also delicate, with a long finish. It retains the characteristic aromas of the grape variety from which it is made, with a bouquet that includes acacia flower and wisteria, with undertones of elderflower, Clary sage, bergamot orange, and notes of citrus and honey. On the palate, the wine is very fresh, intense and fragrant, with hints of white flowers, and notes of peach, apricot and mature citron.

Culinary combinations: this wine is perfect with desserts, and in particular with amaretti (almond biscuits) and home-made cakes. It is also interesting with peaches. In summer it makes an original and refreshing cool drink.

Alcoholic strength: 7% by volume

Serving temperature: 6-8° C

Suggested glass: goblet or flûte

Storage: in a dry, dark and cool location, at between 8 and 12° C, protected from light

Ageing potential: 2 years



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Oenological characteristics

- Type** white sparkling wine (spumante)
- Grape variety** 100% moscato
- Average annual production** 40.000 bottles, each 750 ml
- Maturation** not necessary, considering its characteristic freshness
- Ageing** the wine is ready to drink after one month from bottling
- Fermentation temperature** 17-18° C, up until a strength of 7% alcohol has been reached; the temperature is then rapidly lowered to 0° in order to halt the fermentation process
- Time of fermentation** 15-20 days
- Malolactic fermentation** not recommended
- Bottling period** throughout the year
- Total acidity** 5,8 g/l.
- Ph** 3,20
- Winemaking process** 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. 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 7% alcohol by volume. The wine is sterilized by filtration before being bottled.
- Area** The Monferrato and Langhe district, including 52 municipalities in the provinces of Asti, Alessandria and Cuneo