Araldica Asti Dolce, Asti DOCG NV

IAR005NV

Araldica Castelvero

— Piemonte, Italy

Araldica are one of the foremost producers of quality Asti. A fresh grapey aperitif with soft peach notes and an appealing finish. Light in body, low in alcohol, and very quaffable.

Production

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 between 8th to 20th September. 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/lt

Tasting note

Typical Asti aromas of grapes, peaches and a touch of honeysuckle. On the palate the sweetness is balanced by a delicate mousse and attractive grapey flavours.

Food Match

Drink well chilled as a summer aperitif or after dinner with fruit and nuts.

ABV:
7.00%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Wine Type:
Sparkling

Category:
Sustainable

Appellation:
Asti DOCG

Winemaker:
Claudio Manera

Grape Varieties:
Moscato Bianco 100%

Suitable for:
Vegan

Bottle Barcode:
8010471000074