



**ROSA REGALE
SPARKLING WHITE ASTI DOCG**

Area of Production:

Provincia di Asti, Piedmont, Italy.

Soil:

Silty-calcareous soil with grey and light blue tufaceous marlstone.

Grape Variety:

100% Moscato Bianco.

Production Technique:

The hand-picked grapes are destemmed, crushed and softly pressed. The must is then cooled to 41°F and left to decant overnight in stainless-steel tanks, then filtered and stored at 32°F. It is then placed in an autoclave, heated to 61°F. Selected yeasts are added to start a temperature-controlled fermentation, until approximately 7.0 alcoholic degrees and 5.5 bars of pressure are obtained. The fermentation stops by lowering the temperature to 32°F and immediate filtration follows.

Characteristics:

Color: Pale straw.

Bouquet: Intense and fruity aroma typical of Muscat grapes with hints of acacia flowers and sage.

Taste: Sweet, well balanced with a fresh acidity and hints of honey.

Alcohol Content: 7.3%

Total Acidity: 6.50 g/l

Residual Sugar: 102 g/l

Perfect with everything from patios to pastries! Also a nice aperitif to enjoy alongside charcuterie.