



LE LUCCIOLE

ASTI DOCG

GRAPE VARIETY: Moscato bianco.

AREA: Municipality of Canelli.

SUN EXPOSURE: South-west.

SOIL: Lime and marl.

FARMING METHODS: Guyot

ORGANIC FARMING: No fertilizers and no chemical fungicides.

HARVEST PERIOD: Early September.

HARVESTING METHOD: Hand-picking.

VINIFICATION: Soft-pressing with following must refrigeration.

FERMENTATION: Addition of syrup and fermentation at low temperature pressurized tanks, up to 5 bar overpressure and a 7% alcohol content. Fermentation halt by chilling and following filtrations.

DURATION OF SECOND FERMENTATION: 1 month.

TECHNICAL DATA

ALCOHOL: 7% by vol.

ACIDITY: 6 g/l tartaric acid

SUGAR: 90 g/l

OVERPRESSURE: 5 bar

SENSORIAL PROFILE

Asti DOCG biologico Le Lucciole is an organic sparkling wine displaying a fine, natural bead and a pale straw yellow color with bright highlights. Characterized by its fresh, aromatic bouquet and elegant fruit, this amazing organic Asti DOCG achieves a subtle balance between sweetness and acidity, lifted by the fragrant, lingering varietal aftertaste of the grape.

SERVING TEMPERATURE: 6-8°C