

Our wines

# Mosto d'Uva Parzialmente Fermentato ANTO



**Municipality of production:** San Damiano d'Asti

**Variety:** 100% Brachetto

**Exposition:** South / West

**Harvest:** Beginning of September, manual  
Harvesting

**Training system:** Cordon Training

**Pruning:** Guyot

**Yield per hectare:** 70 quintals

**Winemaking:** 48 hours of maceration with skin  
contact in stainless steel barrels, final fermentation  
in pressure tank

**Sensory characteristics:** brilliant rosé; delicate rose  
and moss perfume; sweet, slightly sparkling, and  
fragrant taste; delicate and persistent foam.  
Perfect with dessert

**Alcohol:** 6%

**Service temperature:** 10-12 °C

# FG

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