

CA' D' GAL



ASTI

Asti spumante D.O.C.G.

VINE

Moscato Bianco or "Muscat Petit Grain"

AVERAGE VINEYARD AGE

30 years

DENSITY

5,500 vines per ha

BREEDING SYSTEM

Guyot pruning resulting in a 1.80 m high espalier row

GRAPE HARVEST

At the beginning of September

YIELD PER HECTARE

HI 70

WINEMAKING

In stainless steel autoclaves with controlled temperatures between 16° and 18° for a period of several days until the alcohol content reaches 7% vol. and for optimal perlage production.

The complete vinification process takes 50 days.

BOTTLING

Sterile filtration and bottling in isobaric mode allow this wine to remain in the same conditions as after vinification, ensuring an optimal life span. Bottling of ASTI Spumante (No vintage) takes place twice a year.



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At Ca' d' Gal we have only been producing Asti Spumante for a few years, a choice resulting from our meeting with Brad Lewis, who arrived at Vinality from the United States . From the need to respond to his request to produce Asti with the same qualitative consistency as all the other wines produced until then, we searched for more than two years for the best vines for the new experience, the youngest ones but also those able to combine the vigour typical of their age with the right ratio between sugar presence and acidity.

Strictly manual harvesting in early September and vinification according to modern dictates allow us to obtain a product with great freshness, lively and persistent perlage, scented with elderflower, musk and peach, with final returns of citrus and sage aromas.

An excellent sparkling wine that has always been ideally matched with the desserts of all classic festivities, from panettone to colomba, passing through rich summer fruit salads.

Asti Spumante can also lend itself to unusual pairings, perhaps daring an unusual toast with prawns, oysters and other tasty seafood.

