

Vigna Senza Nome

The label carries the Latin phrase “Sator Arepo Tenet Opera Rotas” meaning “the farmer uses his plough as his form of work” used because in 1990 we became the owners of this vineyard.

APPELLATION: Moscato d’Asti d.o.c.g.

VARIETY: Moscato.

VINEYARD: Cru in Mango d’Alba.

FERMENTATION: maceration with the skins for several hours in a horizontal press followed by pressing. Fermentation off skins with a second fermentation in a sealed tank at a controlled temperature for approx. 16 °C.

At the end of the fermentation, it is stabilised with cooling at -4 °C, micro-filtered and then bottled.

Aged in the bottle for several weeks.

CHARACTERISTICS: brilliant straw yellow, lovely foam and rich perlage. An extraordinarily fresh and very varied bouquet, among the many notes fresh fruit, orange flowers, roses and musk are most distinct. A sweet, but very elegant taste, aromatic characteristic of the grape, delicious and with lengthy persistence.

IDEAL WITH: fruit desserts, fruit, dry pastries, Traditional Italian Panettone Christmas cake, hazelnut cake, particular cheeses such as Castelmagno. Extremely pleasant as an aperitif and as a refreshing drink any time of the day.

Serve at 6-8 °C.



“Braida”