

Araldica Asti



Producer: Araldica
Winemaker: Claudio Manera
Country of Origin: Italy
Region of Origin: Piemonte
Grapes: Moscato Bianco 100%
ABV: 7.5%
Case Size: 6x75cl
Vintage: NVNEW
Suitable For: Vegetarians and Vegans
Closure Type: Cork



The One-Liner

Fresh and grapey aperitif - light in body, lower in alcohol, and very quaffable.

Tasting Note

Typical Asti aromas of fresh juicy grapes and yeasty hints. A true tingle on the palate leads into a fresh, light-bodied sparkling wine. Lovely grape flavours and sweetness balanced by crisp citrus fruit.

Producer Details

Araldica is Piemonte's most progressive co-operative, situated in *Castel Boglione*, in the heart of *Barbera d'Asti* territory. Here they work with 230 grower members to source quality grapes from around 690ha of vineyards. Many of their members joined the co-operative in the 1950s and have a long and loyal relationship with the winery. They produce wines from Piemonte's main DOC / DOCG regions - predominantly *Barbera*, *Gavi* and *Moscato*, but also including *Barolo*, *Barbaresco* and *Roero Arneis*. Whilst the majority of production is from traditional varieties, some international varieties such as Merlot and Cabernet Sauvignon are also grown.

They produce wines under **Araldica**, **Araldica 'I Classici'** and **Alasia** labels - and also a range of single estate wines from **Il Cascinone** (acquired in 1999) and **La Battistina** (acquired in 2002). Founded in 1954 by Livio Manera, father of the current Managing Director and winemaker Claudio Manera, Araldica has developed over the past 60+ years to become a major winemaking force in Piemonte, supplying wines across the globe. Claudio's wife Lella heads up quality control at Araldica, where she is responsible for the blending and approval of all wines. Their son Carlo, also a qualified winemaker, is now part of the Araldica winemaking team. Livio pioneered developments in winemaking techniques - especially with regard to the production of Barbera - and Araldica have since continued to be instrumental in driving awareness and distribution of Barbera and Gavi within the UK market and internationally.

As Claudio states their aim is " **...to provide a range that is both understandable and accessible. Quite simply, wine for drinking and enjoying.**"

In The Vineyard

Heading north and east from Alba, one enters the hill-rich DOC zone of Asti, south of the town of Asti itself. The name on its own is used only for the well-known sweet sparkling wine, Asti Spumante. The grapes for Araldica Asti Spumante are cultivated in vineyards situated in the Monferrato hills in the South of the province of Asti. These South West facing slopes are at altitudes between 250 and 400m. The vines are grown on limestone-clay soil, using the Piemonte low Guyot trellis system. Planting density is 4000 to 4500 vines per hectare

Food Recommendations

Drink well chilled as a summer aperitif or after dinner with fruit and nuts.

and yield is 7700 litres per hectare. The fruit is hand harvested between 8th to 20th September.

In The Winery

Fermentation in a pressure tank under temperature control. The fermentation is deliberately stopped by chilling and filtration to retain the luscious natural sweetness of the wine. Residual sugar: 94.5 g/l