

FREIXENET

ASTI DOCG ASTI



Winemaking process

Freixenet Asti, a deliciously sweet sparkling wine, produced in one of the most prestigious wine regions in Italy, Piemonte. It is delicate and elegant thanks to its unique winemaking process and varietal character.

After harvesting Moscato grapes, the cold must is brought to temperatures nearing 20° C, and alcoholic fermentation starts using selected yeasts. When the alcohol reaches values close to 5.5% the re-fermentation stage begins.

Once fermentation is interrupted by cooling and after a series of ageing operations, bottling begins, in conditions of absolute microbiological sterility. In this way Asti DOCG retains all the features of the Moscato bianco grapes.

Coupage

Moscato bianco

Tasting note

Gold yellow in colour with fine and well integrated bubbles.

On the nose, it shows a character of peach, citrus, and subtle hints of white flowers.

On the palate, it is fresh and elegant with a finish reminiscent of honey and sweet fruits.

Food pairings

Freixenet Asti is a joyful sparkling wine that perfectly balances fruitiness and refreshing sweetness, making it an ideal companion for life's sweetest moments — especially when served as an aperitif. It pairs beautifully with fruit-based desserts, light pastries, and creamy treats like lemon pie or panettone.

Analysis

Alcohol: 7,00% vol.

Total acidity (expressed in tartaric acid): 5,40 g/l

Sugar: 85 g/l (Sweet)

Vegan: yes