

# VIGNA SENZA NOME

The Latin wording on the label, “Sator Arepo Tenet Opera Rotas”, means “the farmer directs the work of the plough”. We chose it when we bought the soil and became its owners. It is a soil on the hillside of Mango, a village in the Langhe district. We bought it in 1990. The letter G highlighted on the label emphasises the passage from father to son of knowledge of the vineyard: Giuseppe, Giacomo and then Giuseppe again.

## Appellation

Moscato d’Asti DOCG.

## Grapes

Made with 100% Moscato d’Asti grapes grown in an estate-owned soil in Mango

## In the Cellar

Maceration on skins for several hours in a horizontal press, followed by pressing. Vinification off skins, with prise de mousse in temperature controlled pressurised tanks, at about 4°C for 20 days. Upon completion of fermentation, stabilisation with cooling to -4°C, micro filtration and bottling ageing for several weeks.

## Tasting

Bright straw yellow colour, nice froth and rich perlage. An extraordinarily fresh and very variegated bouquet, with fresh fruit, orange blossom, rose and musk standing out among the many notes. A gracefully sweet flavour with the grape’s characteristic aromaticity, delicious and lingeringly persistent. Pair with fruit and fruity desserts, pastries, panettone, hazelnut tart and particular cheeses, such as Castelmagno. Very pleasant as an aperitif and as a thirst-quenching drink whenever you like.

## Service

Serve at 6 – 8°.

## Size

0,375 L – 0,75 L



“Braida”