



Acquesi is Cuvage's territorial collection, created as a tribute to the town of Acqui Terme and the winery's roots. By embracing the Martinotti Method, the brand celebrates the Piedmontese heritage of its sparkling and semi-sparkling wines, enhancing the distinctive aromatic character of the region's most iconic grape varieties, expressed with authenticity in every bottle.

ACQUESI Asti DOCG



ORIGIN

Soil formed by layers of sand, silt (gray tuff) and limestone (crumbled shells), ideal for enhancing the aromaticity of the aromatic vine.



GRAPE VARIETIES

Moscato



IDENTITY

An interpretation of Asti that aims to give the right role to this iconic and representative sparkling wine of Piedmont in the world: an Asti that, for its pleasantness and freshness, has been awarded several times as Best Aromatic Sparkling Wine in the World by the CSWWC, the most recognized competition among sparkling wines.



HARVEST

Harvest from mid-August.



WINEMAKING

After soft pressing, the filtered must is refrigerated to prevent the start of unwanted fermentation, cleaned of suspended solid particles and kept in cold storage (0°C) until fermentation starts. This is followed by the addition of selected yeasts and the conduction of fermentation in an autoclave - using the Martinotti Method - for about a month: in order to best preserve the typical aromas of the Muscat grape variety, fermentation is started slowly and gradually at a temperature of 16°, and then arrives at the controlled temperature ranging from 18° to 20°C.



TASTING

Delicate straw yellow color with an elegant and inviting perlage. The bouquet consists of honey, peach and a touch of citrus.



PAIRINGS

In its most traditional pairing it is perfect with desserts, particularly fruit-based, tarts and cookies. Also interesting and surprising is its pairing with aged cheeses and oriental dishes. Serving temperature 6-8°C.



ALC. BY VOL. 7% | AVAILABLE FORMATS 0,75 L - 1,5 L

**The alcohol content may vary depending on the vintages.*