



UMBERTO FIORE

2009 Moscato d'Asti DOCG

When Nicolao Manfredi first produced Dolcetto in Farigliano in 1863, he did more than just produce wine, he started a tradition that would be passed on for four generations. Today, the Manfredi family has been able to update not only their production methods but also the quality of the end product—classified as Piedmontese wines.

Type: Semi-Sparkling

Grapes: 100% Moscato

Alcohol content: 5.50 % +/- 0.5 % Vol.

Denomination: DOCG

Soil: Clay—Calcareous

Production area: Southeastern area of Piedmont, in the border zone among Cuneo, Asti and Alessandria.

Wine-making process: Soft pressing process, preservation in steel tanks that are refrigerated to 0°C until the time of elaboration, that is carried out in closed tanks according to the Martinotti method.

Tasting notes: An appreciated and unique wine with half the carbonation of a typical sparkling wine. It has a brilliant transparency with a intense straw-yellow color. Extremely aromatic with a famously complex perfume and characteristic; sometimes sparkling or vivacious. Mild level of sweetness, counterbalanced by vibrant acidity.

Food pairing: Pairs well with fruit, sweet cheeses; mascarpone, and sweet desserts; fresh berries and cream, pineapple, pastries and white chocolate. A wonderful summer drink or as an aperitif.

Serving Temperature/Recommendation: Serve chilled. To fully appreciate the characteristics of this product, it is recommended to drink in the year following the harvest.

Size	UPC Code	SCC Code
750 ml	0 21893 75231 9	40 021893 75231 7



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