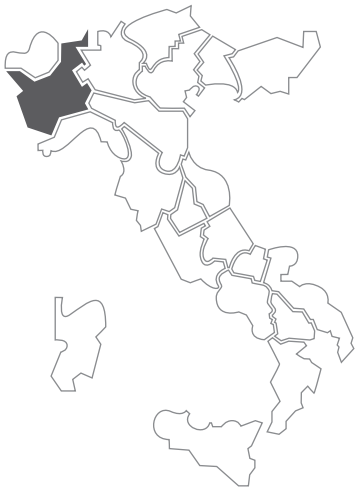

## Tre Donne

# Donna Blu Moscato d'Asti D.O.C.G.

(DOHN-ah bloo moh-SKAH-toh DAH-stee)

This sparkler is a beautiful expression of the Moscato grape–light, floral, persistent, with a pleasant sweetness that is not cloying. The acids are so perfectly balanced, so as to flush your mouth of all sweetness, leaving it clean and fresh. The bubbles are light, not overly zealous, so one can taste the fruits and enjoy the bouquet of one of the most aromatic white varietals in the world. This wine has won numerous awards, including the prestegious Gold Medal in Switzerland.

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| LOCATION | Piemonte, Italia.<br>*(Town of Neive)*<br>30 hectares. 450 meters. | SOIL | Marl and clay. |
| ESTATE | Tre Donne.<br>(tray DOHN-ay) | VINE | Guyot.<br>3,000-4,000 vines per hectare.<br>1 bottle per plant average yield. |
| WINEMAKER | Daniela, Rosanna & Antonella.<br>(don-YEAH-lah)<br>(rohz-AHN-ah)<br>(ahn-toh-NAY-lah) | VINIFICATION | Temperature controlled tanks.<br>Refrigerated fermentation until alcohol reaches 5.5%. Filtered and bottled. |
| VARIETALS | 100% Moscato d'Asti. | BARREL | No barrel aging. |
| RESIDUAL SUGAR | 130.0 grams per liter. | MATURATION | 1 month in the bottle. |
| ACIDITY | 5.4 grams per liter. | VINTAGE PRODUCTION | 2,500 cases. |
| ALCOHOL | 5.5% by volume. | FOOD PAIRING | Ham and mushroom omelet with fresh chives, olive oil cake with fresh strawberries and mascarpone, and Pecorino cheese. |

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