



ASINEL

(PRONOUNCED PHONETICALLY "AZEE - NEL")

THE ORIGIN OF THE WINE'S NAME AND THE IMAGE ON THE LABEL PLAY ON SEVERAL ASPECTS. THE LITERAL MEANING OF ASINEL IS TWO-FOLD: IN THE PIEDMONT DIALECT "ASINEL" MEANS BOTH "DONKEY" AND "GRAPE". OBVIOUSLY WITHOUT GRAPES, WE CANNOT PRODUCE WINE, BUT WE CHOSE THE FACE OF A CUTE DONKEY TO ILLUSTRATE THE HISTORICAL AND TRADITIONAL IMPORTANCE THE ANIMAL HAD TO THE FARMERS' WORK

APPELLATION

Piemonte D.O.C. (Piedmont D.O.C.)

VARIETAL

Cortese 50%, Arneis 35%, Moscato d'Asti secco 15%

VINIFICATION

Lots of wine carefully selected from various producers in diverse areas of Piedmont, vinified entirely in stainless steel and aged on the lees for around 4 months.

ORGANOLEPTIC PROFILE

Bright straw yellow with light greenish reflections. Intense aromas of peach, apricot, orange blossoms, chamomile and sage. Delicate taste, not "hot", slightly sweet with a good fresh acidity.

PAIRING AND DRINKING RECOMMENDATIONS

Perfect to pair with hors d'oeuvres, cold appetizers and fish dishes. Best to drink young (within the first 2-3 years) at 10°C /50°F.

