



PRODUCER PROFILE

Estate owned by: Valter Bera
Winemaker: Valter Bera
Total acreage under vine: 56
Estate founded: 1979
Winery production: 140,000 Bottles
Region: Piemonte
Country: Italy

Asti DOCG NV

WINE DESCRIPTION

Valter Bera's family have been growing grapes in the village of Neviglie for over a century, selling grapes to other firms for many years. Valter joined the winery in 1979 after graduating from the Enological School of Alba and began bottling Moscato, Brachetto, Barbera, and Nebbiolo under the Bera name.

Neviglie is a small village of 400 people located just a few kilometers south of Barbaresco and is home to the Bera family. The family owns and farms 56 acres in Neviglie as well as vineyards in the nearby Asti and Barbaresco areas to produce a broad range of wines.

Asti (formerly named Asti Spumante) is today almost exclusively the product of larger companies. Valter Bera strives to return this historic wine to its small-winery roots which has meant producing Asti by working with the Martinotti (Charmat) method carefully and on a much smaller scale than most of his competitors.

TASTING NOTES

The Moscato Bianco grape used for the production of Asti and Moscato d'Asti tends to be highly aromatic and is often described as being "grapey" with flavors of flowers and honey. Asti is a fully sparkling (spumante) wine with a little more alcohol and slightly more acidity than Moscato d'Asti.

FOOD PAIRING

With its gentle sweetness and low alcohol, few wines are as well suited for brunch as Asti and Moscato d'Asti. Asti is ideal with brioche, panettone, and french toast dusted with powdered sugar. Asti can also be served as an aperitivo or be paired with spicy Asian cuisine or delicately sweet desserts.

VINEYARD & PRODUCTION INFO

Production area/appellation:	Asti DOCG
Vineyard name:	The Galombo vineyard
Vineyard size:	6 acres
Soil composition:	Calcareous and Clay-Loam
Training method:	Guyot
Elevation:	1,155 feet
Vines/acre:	1,600-2,000
Yield/acre:	3.2 tons
Exposure:	Southern / Southwestern
Harvest time:	September
First vintage of this wine:	1979
Bottles produced of this wine:	70,000

WINEMAKING & AGING

Varietal composition:	100% Moscato
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	7 days
Fermentation temperature:	63 °F
Type of aging container:	Stainless steel tanks
Size of aging container:	50-100 HL
Age of aging container:	New- Ten months

ANALYTICAL DATA

Alcohol:	7.0 %
pH level:	3.1
Residual sugar:	110.0 g/L
Acidity:	6.1 g/L
Dry extract:	20.5 g/L