



A S C H E R I

ITALIAN GRAPE ALE GOLD

AN ABSOLUTE INNOVATION OUR I.G.A. WITH NEBBIOLO GRAPE MUST.

BREWED ONCE A YEAR ONLY, WITH FRESH GRAPE MUST.

Technical notes of production:

Traditional beer must fermentation with biological acidification during cooking phase with acid malt.

Addition of Nebbiolo grape must, without skins, in quantity equal to 15% of the total liquid part. Fermentation with brewer's yeasts in stainless steel tank at 18 °C for 14 days.

Racking into autoclave with a level of 15 g/l of sugar to start a natural second fermentation.

Maturation for 1 month at 3/5°C

Isobaric transfer with gentle centrifugation and filtration.

Isobaric bottling and closure with mushroom cork.

Characteristic:

Golden yellow color.

White, compact and persistent foam.

Delicate hints of citrus and white-fleshed fruits on the nose, followed by a pleasant light honey aroma.

Intense and full on the palate with great balance.

Dry finish.

Drink at: 6°/8°C

Try it with: Excellent served cold as an aperitif, with fat salami and Patanegra ham. Low temperature cooked egg served with Parmigiano Reggiano cheese and a pinch of pepper.

Best before: 24 months from bottling

PACKAGING

FORMATS: 0,75 Lt



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