



CONSORZIO PER LA TUTELA DELL'ASTI

The "Consorzio per la Tutela dell'ASTI" (Consortium for the Protection of ASTI wines) was officially founded on 17th December 1932 and recognised in 1934. It was originally called "Consorzio per la Difesa dei Vini Tipici MOSCATO d'ASTI Spumante e ASTI Spumante" (Consortium for the Protection of Typical Moscato d'Asti Spumante and Asti Spumante wines). Its trademark has always been the patron saint of Asti, Saint Secundus, on horseback. The Consorzio works to protect, develop and promote ASTI and MOSCATO d'ASTI in Italy and worldwide.

The Consorzio's role also includes quality control along the entire production chain and monitoring the use of the designation name to prevent counterfeiting. Its Research Laboratory promotes and coordinates specific scientific studies and innovative technologies to continuously improve the production process as a whole.

The Consorzio coordinates and promotes activities valorising the area of origin of Moscato Bianco grapes, whose cultivation covers 9,700 hectares in 52 municipalities of the provinces of Alessandria, Asti and Cuneo. More than 1,400 ha have a gradient over 40%, with 330 ha of this area over 50% - these are vineyards historically named "sori", where no mechanical equipment can be used and vines are tended exclusively by hand.

ASTI Spumante is also the name of one of the five Core Zones of the vineyard landscapes of Langhe-Roero and Monferrato, a UNESCO World Heritage site.

The Consorzio brings together 1,108 members, subdivided as follows: 52 Spumante producers, 1,023 vinicultural estates (including 116 estate wineries), 17 must producers and 16 cooperative wineries. In total, they produce in excess of 85 million bottles, of which 54 million are ASTI Spumante and 31 million MOSCATO d'ASTI. 85% of the wine covered by the Consorzio is exported.

The President of the Consorzio is Romano Dogliotti. The Managing Director is Giorgio Bosticco.

Aims

In February 2012 the Consorzio received an important recognition from the Italian Ministry of Agricultural, Food and Forestry Policies (Ministerial Decree no. 1778 dated 27th January 2012), becoming the only agency entrusted with essential functions envisaged under the legislation governing the production of protected wines, namely:

Consorzio dell'ASTI Docg

www.astidocg.it

consorzio@astidocg.it

P. IVA e COD. FISC. 00177820057

UFFICI

Piazza Roma, 10 - 14100 Asti

Tel +39 0141 594 842

Fax +39 0141 355 066

LABORATORI

Via Valtiglione, 73 - 14057 Isola d'Asti

Tel +39 0141 958186

Fax +39 0141 958841





1. Provide technical assistance, draw up study proposals and business and economic assessments to enhance the value of the Designation.
2. Protect and safeguard the Designation from violations, unfair competition and wine fraud.
3. Carry out activities involving protection, promotion, consumer information, promotion and general protection of the interests of the Designation on behalf of all the members included in the Designation surveillance systems.
4. Implement supply control policies to improve the coordination of market access for the Designation, after consulting the industry representative.
5. Define plans to improve product quality.
6. Act in administrative and judicial courts, in Italy and abroad, to protect and safeguard the Designation and to protect the interests and rights of the producers.
7. Perform surveillance activities, mainly in the market.

The “Home of Asti”: Palazzo Gastaldi

Known as the “Home of ASTI”, Palazzo Gastaldi has housed the Consorzio's operational headquarters ever since 1965. A place which has come to stand for a land, a wine and a designation that are unique the world over.

Designed in late-19th-century Art Nouveau style, the building retains a lingering atmosphere of bygone days, with the old ads and billboards of time-honored Asti DOCG wineries, a corner showcasing hard-to-come-by bottles of Moscato d'Asti DOCG, a statue of the god Bacchus made of fine stained glass and the beautiful wrought iron handrail reproducing vines and grapes.

The Laboratory

The Consorzio's laboratory is an asset for the entire region and a centre of excellence nationwide, in particular for research on aromatic wines.

Its main activities include testing the suitability of the lots of wine for which D.O.C.G or D.O.C. status has been requested, instrumental analyses and microbiological inspections.

The lab, housed in the facility at Isola d'Asti, is authorised to issue wine analysis certificates. It provides certification services for exporters and carries out scientific studies in collaboration with research institutes and businesses.

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ASTI and MOSCATO d'ASTI: the world's favourite sweet DOCG bubbly from Piedmont

ASTI and MOSCATO d'ASTI can be considered the two Italian white sweet wines par excellence and rank among the great wines of Piedmont.

Asti, in particular, is undoubtedly the world's best-known sweet sparkling wine.

ASTI and MOSCATO d'ASTI are among the few wines in which the sensory qualities of the grapes remain unaltered, as a result of soft pressing and incomplete alcoholic fermentation. All of this transfers the aromas and flavours of the freshly-picked bunch to the goblet.

Consumers associate these two wines with times of joy: ASTI especially is the sparkling wine of choice for parties during the holiday season and for celebrations to mark a host of other festive occasions.



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ASTI Dolce Docg

Asti DOCG is made entirely from Moscato Bianco grapes. Benefiting from the chalky soil and the microclimate typical of hilly areas, this agricultural product is based on the traditional Piedmontese methods of Spumante production, drawing on expertise in the field of winemaking and using techniques of cultivation and harvesting that ensure the preservation of all the aromatic qualities of the grapes.

It has a characteristic musky flavour, well-balanced sweetness and acidity and moderate alcohol content. The intense aroma has hints of acacia blossom, wisteria, orange and mountain honey, and a spicy undertone with notes of elder flower, yarrow and bergamot.

The concentration of the precious aromatic substances (linalool) produced by the Moscato Bianco berries peaks in the last few weeks before the grapes are harvested in early September. Harvesting is still accomplished by hand to keep the bunches whole and preserve the characteristic aroma of the freshly-picked grapes, factors that contribute to making Asti DOCG the most widely consumed sweet sparkling wine with DOCG status in the world.

The New ASTI Secco

Just like sweet Asti, Asti Secco DOCG is made from Moscato Bianco grapes. Officially granted DOCG status in 2017, Asti Secco DOCG is the fruit of a research project that capitalized on the best professional skills and competences in the vinification and processing of Moscato Bianco into a Spumante. The winemaking technique, developed with the assistance of the Consorzio's Research Lab, requires special conditions for the contact with the selected yeasts, resulting in a well-balanced and harmonious gustatory and olfactory profile. The final product is unique and amazing.

Characterized by particularly fine and persistent beading, dry Asti offers a fresh mouthfeel that makes it suitable as a full-meal wine. On the nose, one can appreciate a delicate floral (acacia, lavender, sage) and fruity (apple, pear, banana) bouquet. Excellent as an aperitif, Asti Secco is a good match for cold cuts, fresh cheese, poultry and rabbit, fish, shellfish and first courses in general, such as risotto.

Docg status since: 1993

Grape variety: Moscato Bianco

Max. yield: 10 tons per hectare

Colour: from straw to pale golden yellow

Foam: fine and persistent

Nose: fragrant, floral with hints of linden and acacia

Flavour: delicately sweet, aromatic, well-balanced

Clarity: brilliant

Minimum potential alcohol content: 11,5%. minimum actual alcohol content: approx.7% by vol for ASTI Dolce and 11% by vol for ASTI Secco

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MOSCATO d'ASTI DOCG

Following the recognition of Asti Spumante's "Controlled and Guaranteed Designation of Origin (DOCG)" status in 1993, a distinction was established between Asti and Moscato d'Asti, both made from the same varietal. Moscato d'Asti DOCG is one of the most characteristic products of Piedmontese wine-making. The wine has a distinctively intense musky aroma of the grapes it is made from, a delicate flavour that is reminiscent of wisteria and linden, peach and apricot, with hints of sage, lemon and orange blossom. It has some residual sugar and a low alcohol content. Moscato d'Asti DOCG is not a sparkling wine, as it only undergoes partial fermentation in pressure tanks. Fermentation is terminated when an alcohol content of about 5% by vol. is reached. The use of cold chain technology in the production process means the aromas and flavours of the grapes are preserved and the product can be stabilised, ready for storage and transportation.

Docg status since: 1993

Grape variety: Moscato Bianco

Max. yield: 10 tons per hectare

Colour: straw yellow

Foam: fine and persistent

Nose: fragrant, floral with hints of sage

Flavour: delicately sweet, aromatic, characteristic

Clarity: brilliant

Minimum potential alcohol content: 11%,
minimum actual alcohol content 4.5%

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History

1932

The Consorzio dell'ASTI was founded.

1934

The Consorzio dell'ASTI was officially recognised.

1965

Palazzo Gastaldi, known as "Casa dell'ASTI", was established as the Consorzio's operational headquarters.

1994

The internal Lab facility acquired state-of-the-art scientific instruments, enabling it to expand its range of action.

2001

The Consorzio moved its operational headquarters to Isola d'Asti, an agricultural site on the road linking Asti with the southern part of the province of Asti. Palazzo Gastaldi became the Consorzio's registered headquarters.

2010

The offices of the President and Director and the public relations and administrative departments were moved back to the original site in Piazza Roma in Asti. The Lab and sampling office remained at the Isola d'Asti facility.

2012

With the publication of Ministerial Decree no. 1778 dated 27th January 2012 in the Italian Official Journal, the Ministry of Agricultural, Food and Forestry Policies appointed the Consorzio as sole agency entrusted with essential functions envisaged under the legislation governing the production of ASTI and MOSCATO d'ASTI.

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The World of ASTI

9560

HECTARES PLANTED
WITH MOSCATO BIANCO

3700

VITICULTURAL ESTATES

52

MUNICIPALITIES IN THE PROVINCES OF ASTI, ALESSANDRIA AND CUNEO
WHERE ASTI DOCG IS PRODUCED.
ACROSS THE LANGHE-ROERO AND MONFERRATO AREA,
WHOSE VINEYARD LANDSCAPES ARE A UNESCO WORLD
HERITAGE SITE

HARVEST IN FOCUS:

2016

TONS OF MOSCATO BIANCO
GRAPES HARVESTED IN 2016:

798,000

YIELDING

598,000

HECTOLITRES

BOTTLES OF ASTI DOCG:

85,325,000

ASTI:

53,684,000

MOSCATO D'ASTI:

31,641,000

The
Consorzio's
members account for:

51%

OF MOSCATO
BIANCO GRAPES

96%

OF ASTI DOCG
BOTTLES

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Countries where ASTI and MOSCATO d'ASTI are most consumed*

* proportion sold in 2016 by Consorzio members alone

CONTINENTS

Asti Dolce DOCG

Americas 20%

Europe (UE+Russia) 73%

Asia 5%

Oceania 2%

Moscato d'Asti Docg

Americas 68%

Europe 25%

Asia 7%

TOP 10 COUNTRIES

ASTI Dolce DOCG

Germany 16%

Russia 14%

USA 14%

Italy 14%

UK 9%

Austria 3%

Japan 3%

Denmark 2%

Canada 2%

Poland 2%

TOP 5 COUNTRIES

Moscato d'Asti DOCG

USA 69%

Italy 13%

South Korea 4%

Greece 3%

Switzerland 3%



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Contact:

Ornella Franco cell. +39 3357186470 | consorzio@astidocg.it

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