

ASTI DOCG LAB IN BEPPE FENOGLIO HALL

An introduction to the Moscato vinegrowing area in Piedmont and the history of its secondary fermentation to produce Asti sparkling wine is programmed along with a guided tasting for 4 pm on **Friday April 26th** in Sala Beppe Fenoglio.

Founded in 1932, the Consortium for the protection of Asti Docg, has a very clear purpose: to do everything necessary to safeguard, promote and generally raise awareness of Asti and Moscato d'Asti in Italy and throughout the world.

These two outstanding products represent the top in terms of quality sweet wines and sparkling wines, and an immense

wealth of culture, memories, traditions, know-how, and stories of families who have dedicated entire lives of sacrifice and devotion to their vineyards.

According to the Consortium: «Asti and Moscato d'Asti Docg embody the image of a strong Italy resolved in its ambition and desire to promote an area and its values by making consumers all over the world aware of the value of their choice».

Today the Consortium brings together more than 174 winegrowing farms, sparkling wine producers, cooperative wineries and vinifiers, as well as no fewer than 1,800 growers.

