

AZIENDA ○○○ AGRICOLA
FABIOPERRONE
VALDIVILLA



GRAPE VARIETY

Moscato Bianco Canelli

PRODUCTION AREA

The grapes come from our own vineyards located in the municipalities of Santo Stefano Belbo and Castiglione Tinella.

EXPOSITION AND ALTITUDE

South, South-East. 400 m. a.s.l

FORM OF CULTIVATION

Annual pruning and training using the traditional Piedmontese Guyot method.

HARVEST PERIOD

End of August and first week of September with manual selection of grapes.

VINIFICATION

After crushing, the grapes are pressed. The must is decanted and then stored in refrigerated autoclaves at a controlled temperature thanks to which during fermentation the gas produced is retained, thus generating the characteristic perlage. Fermentation takes place from the addition of yeasts selected to enhance the organoleptic characteristics of the product.

AGEING

Short period in the bottle.

CARATTERISTICHE ORGANOLETTICHE

COLOUR: golden yellow;

BOUQUET: broad and intriguing that recalls fresh fruit;

TASTE: persistent with a decent acidity but very balanced with the residual sugar;

PAIRINGS

Excellent as an aperitif, it accompanies every dessert particularly dry pastries.