



GRAPE VARIETY

Moscato Bianco Canelli

PRODUCTION AREA

Santo Stefano Belbo

EXPOSITION AND ALTITUDE

South. 350 m. a.s.l

FORM OF CULTIVATION

Annual pruning and training using the traditional Piedmontese Guyot method

HARVEST PERIOD

End of October, beginning of November.

VINIFICATION

The grapes come from a manual selection of taking only the withered bunches. This type of processing can take place in two ways: if the weather conditions allow, the withering of the bunches takes place in the vineyard; otherwise they are collected and stacked in wooden racks to meet certain requirements. After pressing, fermentation takes place in stainless steel tanks.

AGEING

Circa un anno in barrique di secondo passaggio.

ORGANOLEPTIC CHARACTERISTICS

COLOUR: amber yellow;

BOUQUET: it presents itself with a wide range of perfume derived from the typical aromas of the vine and the development from the contact with the oak;

TASTE: an incredible concentration of aromas of ripe fruit with a decent note of honey;

PAIRINGS

Meditation wine, can be paired with dry pastries, or in a bolder way with spicy mature cheeses.