

## Moscato d'Asti Canelli

Denominazione di Origine Controllata e Garantita

The Moscato Bianco is a very old vine widespread on our hills since 1500 with the name of "Moscatellium". It's a sweet wine par excellence with straw yellow colour. It's limpid and brilliant with a elegant and lasting perlage. It's unique because of its intense but very fine musky scent that get married very well in a flowery bouquet of wisteria, white-horn, linden flowers and Summer fruits as peaches and abricots.



Vine:

Moscato Bianco.

Average age of the vineyards:

50 years.

**Culture type:** 

Guyot.

**Position:** 

clay-calcareus hill.

**Exposure:** 

south / south-west.

Altitude:

520 m.s.l.s.

Inclination:

45%.

Vines per hectare:

5700.

Yield per hectare:

90 q.li.

Vinification:

soft pressure;

the most remains in stainless steel tank at -3 °C; tank close fermentation at 17 °C until the alcohol content

arrives at 5%; several bottlings during the years to preserve the freshness of our product.

Matches:

well with dessert and with baked pastries, but also good with spicy food, salami and cheese.

Service temperature:

6/8° C.

