

INSOLITO PIEMONTE DOC MOSCATO SECCO



GRAPE

Moscato Bianco di Canelli.

ORIGIN

The vineyards are located in the villages of Castiglione Tinella and Santo Stefano Belbo. Historical and heroic vineyards: the "Moscato Sori".

SOIL

Marls and sand.

VINIFICATION

This is our most curious and unusual interpretation of Moscato Bianco di Canelli. The harvest is manual with a light over-ripening of the grapes, which are pressed intact right after the harvest. The must ferments at low temperatures for a month. Once the wine is dry is decanted for several times and batonnage is carried out: the fine lees are kept in movement once a week for at least four months in stainless steel tanks. In the late Spring the wine is bottled.

REFINEMENT/MATURATION

6 months in stainless steel tanks and 12 months in the bottle.

TASTING

Straw-yellow with green shadows, on the nose the aromatic character typical of the grape is clearly detectable by herbal and sage notes. In the mouth is dry, warm, with good acidity and minerality.

PAIRINGS

The perfect white wine for aperitivo, it's a good pair for vegetable based first courses and raw fish.

TERESA SORIA

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