



Canelli DOCG SANT'ILARIO

VINE VARIETY

Moscato Bianco

DENSITY

5500 plants per hectare

VINEYARD

Valdivilla

PLANTATION

Classic Guyot 6 - 8 buds

EXPOSURE

North-East

AVERAGE AGE OF THE VINEYARD

70 years old

ALTITUDE

400 m a.s.l.

YIELD PER HECTARE

55 HL

SOIL COMPOSITION

White marls and blue clays

HARVEST

Manual, from mid-September

TASTING NOTES

Intensely straw-yellow with golden reflections. On the nose, it exhibits breadth, complexity, and great finesse, thanks to fruity notes of yellow peach and apricot, acacia, and sage. The sweetness plays with acidity, and the carbonation releases creamy and persistent bubbles. The long and intense finish contributes to making it a sought-after product, capable of supporting unusual and savory gastronomic pairings.

VINIFICATION

Soft pressing of the grapes in the presence of carbon snow, followed by a long stay on selected yeasts until the following spring after the harvest in stainless steel autoclaves at 0°C. Fermentation then continues at controlled temperatures between 16/18°C until the optimal production of the perlage and the attainment of 5% ABV. Once bottled, the wine continues the maturing process until September of the year following the harvest.

