

MOSCATO D'ASTI DOCG CANELLI - "SORI' DEI FIORI"

SWEET WHITE WINE, APPELLATION OF CONTROLLED AND GUARANTEED ORIGIN



GRAPES Moscato Bianco di Canelli 100%.

PRODUCTION 100 quintals / hectare

AREA OF PRODUCTION

the grapes destined for this wine come from the vineyards, called "Sori" on the hills of Canelli, in the province of Asti. [in the local dialect 'sori' means 'sunny' or 'exposed to the sun']

METHOD OF CULTIVATION

Low Guyot

Planted on hills at 300 meters above sea level.

Gradient: 35%

Terrain: marl-limestone

Exposure: south – southeast

VINIFICATION

Following a meticulous examination of the individual bunches, the grapes are gathered by hand and pressed gently, after which the must is refrigerated and cooled to prevent fermentation. The must is then stored in refrigerated vats at 0°C before the second process of refermentation.

BOTTLING

In order to obtain a bottled product that is always extremely fresh and fruity, the must, stored at 0°C is fermented in the weeks immediately preceding bottling. Selected yeasts are added and the temperature is raised so that they can work. The entire process is carried out in hermetically sealed vats called autoclaves, which maintain constant overpressure, so that much of the carbon dioxide produced by the alcoholic fermentation remains in the wine, giving it the typical perlage.

When the wine reaches 5 to 5.5 degrees of alcoholic strength, the fermentation is halted by lowering the temperature, with a consequent residual sugar around 140g – 150g per liter.

In order to preserve the organoleptic characteristics, it is usual to carry out up to four bottlings per year, and it is perhaps the only wine, except of course for the nouveau wines, that can be drunk in the same year as the harvest and which can be ready for Christmas toasts.

ORGANOLEPTIC CHARACTERISTICS

Color: very intense straw yellow with golden hues

Perlage: compact and very persistent

Bouquet: very aromatic, strong notes of ripe grapes and nutmeg, with hints of sage and orange flowers

Taste: very full, sweet but not excessively so because the acidity and the effervescence are well balanced.

ALCOHOLIC STRENGTH 5% – 5.5% abv. effective
(14% to 14.5% abv. potential)

RECOMMENDED WITH pastries and cakes, desserts and excellent with fresh cheeses. It is pleasant and thirst-quenching at any time in the day.

SERVING TEMPERATURE serve very cold, 6°C – 8°C

BOTTLES 0.75l – Magnum 1.5l

STORAGE

vertical, in a cool dry place and absolutely with no exposure to sunlight or any sources of noise or vibration.