

Piasa Sanmaurizio

Canelli docg Moscato



Grape: Moscato bianco.

Vineyard: Marly-limestone terrain. Southeast, south and southwest facing slopes at more than 400 metres above sea level. Contour ploughing and terracing are used throughout the vineyards and the vines are trained and pruned by hand. The vines are planted densely, with more than 7,000 shoots per hectare, trained in the traditional Guyot method with short trunks.

Production techniques: The ripened grapes are harvested selectively and gradually by hand, placed in small slatted crates and then immediately pressed and fermented with varietal yeasts specifically selected by the vintner. The wine is stabilised and cold-chain bottled in heavy Borgognotte bottles. The label has a traditional design taken from the vineyard archives.

Characteristics: Straw yellow with hints of gold. Fine and persistent perlage.

Buquet: Fragrant and floral with notes of sage and honey.

Taste: Delicately sweet, fragrant, intensely aromatic with slight acidity.

To be enjoyed: Serve cold at 8 - 10°C in tulip glasses. Ideal with desserts, fruit, pastries, ice creams and cakes, but also with cold meats.

Oenological characteristics:

Alcohol content: 5.5% by vol.

Residual sugars: ~ 130g/l

Overall alcohol content: > 13% by vol.

Total acidity: ~ 6.5 %

pH: 3.45

Sulphites: < 0.09 g/l

Presentation: 75 cl bottles in cases of six. Individual lithographed cases.