



MOSCATO D'ASTI DOCG CANELLI

Sweet white sparkling wine

An ancient variety named “white muscat of Canelli,” which has been used to make wine ever since the Roman age, and a unique wine, renowned the world over its rich aroma and festive fragrances.

This very special wine is obtained by natural fermentation, has a low alcohol content, and is naturally cheerful, lively and fresh; this is why, it gives its best in its first years of life.

Harvest & winemaking

Harvest operations begin on Sept. 1th-15th.

After soft pressing, vinification consists of a cold-storage phase, followed by fermentation and, eventually, by the development of effervescence in a pressure tank for up to 30 days. The end of this phase coincides with bottling.

Tasting Notes

The wine is characterized by floral and fruity nuances: orange blossom, pears, golden apples, pineapple, moss and sage hues.

A perfect match for biscuits, non-creamy pastry and fruit, it combines unexpectedly but successfully with fresh cold cuts and fermenting cheeses.

Serving temperature: 9-10°C.

Actual alcohol: 5.5 % vol.

Vintage: 2020

Awards: 95 pts Yearbook of The Best Italian Wines

Luca Maroni 2021

PACKAGING

6 bottles 75 cl. per case



LA BOLLINA



Moscato d'Asti
DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA'
Canelli