COPPO

1892

MONCALVINA
Moscato d'Asti Docg

Canelli is the most prestigious area for Moscato. Here this white and aromatic grape has been cultivated since the 13th century. Moncalvina perfectly illustrates to the world the beauty of this small, traditional area as well as these beautiful hills reveals the sweet soul of our Moscato.

APPELLATION: Moscato d'Asti Docg

GRAPE VARIETY: 100% Moscato Bianco

EXPOSURE: south, south-east

SOIL COMPOSITION: calcareaous marl

VINEYARDS ALTITUDE: 650-920 ft a.s.l.

TRAINING SISTEM: Guyot

VINEYARD DENSITY: 4.000 plants per hectare

HARVESTING PERIOD: September

HARVEST: selection in vineyards of the healthiest, ripest grapes hand collected in 20 kg picking baskets

VINIFICATION SYSTEM: soft pressing is followed by a slow fermentation in stainless steel tanks, at controlled temperature untill the alcohol content reaches 5%. During this process carbon dioxide produced by the fermentation is captured by the wine giving it a natural light fizziness

COLOR: straw colored yellow slightly tinted with greenish reflections

NOSE: floral notes and hints of white and sage

TASTE: fresh and aromatic

PAIRINGS: cakes, cookies, fruit based dessert

SERVING TEMPERATURE: 10°

SIZES: 0,750 l

CATTEDRALI SOTTERRANEE
PATRIMONIO DELL'UMANITÀ

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