



COPPO

1892

**MONCALVINA 2021
MOSCATO D'ASTI DOCG
"CANELLI"**



Of the 52 townships that may carry the denomination Moscato d'Asti Docg, only 22 are included in the prestigious subzone of "Canelli" where Moscato has been cultivated since the 13th century. Only grapes from vineyards located above 165 meters above sea level can be hand-picked for the Moscato d'Asti Docg "Canelli".

APPELLATION: Moscato d'Asti Docg "Canelli"

GRAPE VARIETY: 100% Moscato Bianco di Canelli

EXPOSURE: south-southeast

SOIL COMPOSITION: calcareous marl

VINEYARD ALTITUDE: 200-280 m s.l.m.

TRAINING SYSTEM: Guyot

HARVEST PERIOD: September 2021

HARVEST: selection of the healthiest, ripest grapes hand collected in 40 lb picking baskets

VINIFICATION SYSTEM: soft pressing is followed by a slow fermentation in stainless steel tanks, at controlled temperature until 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 along with peach and pear overtones

TASTE: fresh and aromatic

PAIRINGS: cakes, cookies, fruit based desserts

SERVING TEMPERATURE: 50°F

SIZES: 750 ml

