

«CANELLI» MOSCATO DOCG P Nivole

The “Canelli” denomination has a lower grape yield compared to Moscato d’Asti and a more restrictive territory demarcation. It only includes the historic municipalities whose hills have been cultivated with Moscato Bianco for centuries.

VINTAGE: 2024

PRODUCER’S VINTAGE NOTES: the 2024 vintage was shaped by a mix of weather patterns, with stretches of cool, rainy days balanced by warmer months like July and August. Harvest unfolded right on schedule, beginning in the second week of September. The result is a Moscato with a beautifully delicate, floral bouquet complemented by well-rounded flavor that’s fresh, lingering, and pleasantly saline on the finish. *Stefano Chiarlo, winemaker*

GRAPE VARIETY: Moscato Bianco

AREA OF ORIGIN: 2.80 ha vineyard is in the town of San Marzano Oliveto. The vineyards yielding P Nivole are situated in the heart of a historical and highly suitable area for Moscato Bianco: the UNESCO World Heritage site of the hills surrounding Canelli, where the variety has been grown for centuries. The historic vineyards that we dedicate to the production of this wine enjoy excellent exposure, which enable them to reach perfect maturation and be ready for harvest first.

SOIL: white and sandy, of marine sedimentary origin

METHOD OF CULTIVATION: Guyot

HARVEST: manual

YIELD: 30% lower than what is established by the Moscato d’Asti disciplinary

VINIFICATION: soft pressing of the whole grape; the must is stored in stainless steel tanks at -2°C, and then undergoes slow fermentation at controlled temperature in autoclave, until it reaches an alcohol content of 5%. During this process, part of the carbon dioxide developed during fermentation is “trapped” in the wine, giving it a natural and light effervescence. Prior to bottling, the wine undergoes microfiltration to develop transparency and purity, also halting any further fermentation of the yeasts.

COLOR: golden, straw yellow

NOSE: rich, fine and lively bouquet, with floral notes and scents of peach, apricot, sage and musk

TASTE: creamy and persistent, unveiling well-balanced sweetness and sapidity enveloped by exceptional freshness; sapid and refreshing finish.

SERVING TEMPERATURE: 6°C

PAIRING: perfect for any occasion, ideal with desserts with fruit, panettone, fresh fruit, spicy Asian dishes, gorgonzola, sorbets

BOTTLE SIZE: 0.750 L.

CLOSURE: stelvin



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