

## CANELLI MOSCATO DOCG P Nivole

The “Canelli” denomination has a lower grape yield compared to requirements of 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:** 2023

**PRODUCER’S VINTAGE NOTES:** 2023 has been warm and dry, featuring early vegetative development and harvest, which began a week ahead of schedule. Rain in mid-August has been crucial in achieving ideal grape maturation, featuring excellent balance between sugar content and acidity as well as outstanding aromas. Manual harvest was carried out on the 28th and 29th of August, gathering perfectly healthy and ripe grapes.

*Stefano Chiarlo, winemaker*

**GRAPE VARIETY:** Moscato Bianco

**AREA OF ORIGIN:** The vineyards yielding P Nivole are situated in the heart of a historical and highly suitable area for Moscato Bianco: from vineyards with lower yields than Moscato d’Asti DOCG requirements, Grapes destined for P Nivole come only from vineyards on hilly slopes with excellent sun exposure.

**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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