

“Canelli” DOCG Moscato

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: 2025

PRODUCER’S VINTAGE NOTES: “The growing season began with early, rapid, and even budbreak, a phenological lead that held steady throughout the cycle. The preceding winter, mild but rich in rainfall, was followed by a late and equally wet spring (April and May), which helped build strong water reserves – critical for facing the long, hot summer that followed. The vines’ ability to adapt to these conditions, coupled with careful vineyard practices to protect the fruit, made a significant difference in terms of quality. The final ripening phase, from August 10 through the end of the month, was dry and marked by good sunlight and significant diurnal shifts. These conditions allowed for a meticulous harvest, with each vineyard picked at precisely the right stage of sugar maturity. The 2025 vintage maintained ideal freshness, supported by bright acidity and excellent aromatic precursor development – both critical for Moscato. The harvest of white grapes, including Moscato Bianco, began approximately 15 days early, starting on August 21.” *Stefano Chiarlo, Winemaker*

GRAPE VARIETY: moscato bianco

VINEYARDS: 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 harvest

YEALD: 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.

COLOUR: 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

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

BOTTLE SIZES: 0,750 l.

CLOSURE: Stelvin

