

AZIENDA ○○○ AGRICOLA
FABIO PERRONE
VALDIVILLA



GRAPE VARIETY

Moscato Bianco Canelli

PRODUCTION AREA

The grapes come from our own vineyards located in the municipalities of Santo Stefano Belbo and Castiglione Tinella

VINEYARD

Cascina Galletto

EXPOSITION AND ALTITUDE

South, South-East. 400 m a.s.l

FORM OF CULTIVATION

Annual pruning and training using the traditional Piedmontese Guyot method.

HARVEST PERIOD

End of August and first week of September with manual selection of grapes.

VINIFICATION

After crushing, the grapes are pressed. The must is decanted and then stored in refrigerated autoclaves at a controlled temperature, where the gas produced during fermentation is retained, thus generating the characteristic perlage. Fermentation takes place with the addition of yeasts selected to enhance the organoleptic characteristics of the product.

AGEIN

Short period in the bottle.

ORGANOLEPTIC CHARACTERISTICS

COLOUR: golden yellow;

BOUQUET: full of intrigue and the recollections of fresh fruit;

TASTE: persistent, with well-balanced acidity and sweetness from the residual sugar;

PAIRINGS

Excellent as an aperitif, it accompanies every dessert particularly dry pastries