



MOSCATO D'ASTI D.O.P.

SURÌ MOSCATO



VARIETY

Moscato Bianco di Canelli

VINEYARD

Estate vineyards on the Ceirole hill in Canelli.
Excellent South-East to South-West exposure.
Hand harvested by mid September.
Grapes from Certified Sustainable Agriculture.

VINIFICATION

The microclimate and the calcareous composition of the soil of this historical hill, give origin to Moscato grapes which characteristics are unanimously recognised as extraordinary and unique.
The soft wine-pressing and the quick vinification allow to obtain intense and typical perfumes.
The must maintains these excellent aromatic characteristics in the bottle, due to the small number of filtrations.
The short fermentation, up to the development of 5° of alcohol, gives a pleasant, persistent liveliness to the wine.
After the bottling, the wine refines its qualities for at least one month in our cellars before being ready.

TASTING NOTES

Colour

Brilliant golden yellow.

Perfume

Aromatic, typical, fragrant and delicate, with sage and citrus scents.

Taste

Harmonious, sweet, full, fresh, intense and persistent, typical of the freshly picked grapes.

GASTRONOMIC PAIRINGS

Traditional dessert wine, it is delicious with fruit and patisserie in general, and with hazelnut pies in particular. It can be an excellent thirst-quenching all the day long.

VILLA GIADA®

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VILLA GIADA SOCIETÀ AGRICOLA - ANDREA FACCIO

Regione Ceirole 10 – 14053 Canelli AT – Italy

Tel. +39 0141 831100 - Fax +39 0141 829756 - info@villagiada.wine