



“Pianbè dei Suri”

Canelli DOCG

Moscato

Production area: 18 towns in the provinces of Asti and Cuneo, between Langhe and Monferrato.

Grapes:

100% White Moscato, from vineyards exposed to the south-West gradient of 40/45%, the so-called "Suri". Where the processes are carried out exclusively by hand.

Harvest:

The grapes were harvested in the third week of September by hand in boxes of 20 kg.

Winemaking:

Crushing-stemming under inert gas protection. Maceration for 12 hours. Soft pressing and obtaining the must flower, flotation separation of nitrogen and sediment. Slow fermentation at a temperature of 12 ° C in heat-conditioned tanks to reach the 5.5 degrees of alcohol. Cold stabilization.

Bottled immediately winter following the harvest, bottled Borgognotta "Hellenic Maya" 75cl.

Analytical characteristics:

Alcohol 5.50% Vol.

Residual sugar 140 g / liter

Total acidity 5.80 gr / liter

Sulfur tot. 130 mg / l.

Free sulfur 30 mg. / Liter

PH 3.23

Bottle pressure 2.5 bar. About

Characteristics:

Straw yellow with green shades, with fine and creamy foam. Floral scent characteristic aromatic, honeyed accordance with sage and citrus.

Sweet taste pleasant, aromatic.

Serving suggestions:

Langa hazelnut cake, hard cheese, dessert in general.

Serve chilled, room temperature 5/6 ° C.



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