

VINO OTTENUTO DA UVE APPASSITE

GRIGIO DI NOVEMBRE

It is characterized by an extremely slow fermentation process and a long refinement in the bottle; it is an enveloping, soft, and elegant wine, capable of combining olfactory intensity and a rich structure with an inviting freshness.

VINEYARD

Grape varietal: Moscato bianco;

Altitude: 450 mt above the sea level;

Exposure: south and west;

Geological origin¹: S. Agata fossil marls - grey-blue marls (more and less sandy) with local sandy-conglomerated intercalations;

Soil²: fine and calcareous Typic Ustorthent, coming from the hillsides;

Planting year: 2010;

Planting density: 4,000-4,200 vine stocks/ha;

Growing method: Trellis;

Pruning method: Guyot;

Grape yield: 2000 kg/ha;

Wine yield: 1000 L/ha.

VINIFICATION

The grapes are left to wither directly on the vine until November, in order to favor a natural and optimal concentration of sugars and aromas in the bunches. Once harvested, the grapes are brought to the winery, destemmed, and gently pressed.

The must is then transferred into temperature-controlled stainless-steel tanks to undergo alcoholic fermentation at a controlled temperature of around 14 °C. Since the must is extremely rich in sugars, the fermentation process progresses very slowly, taking up to two months to fully complete. Once fermentation is finished, the wine is bottled. It then undergoes a bottle-aging process of about one year before its final release onto the market.

ORGANOLEPTIC PROFILE

Colour: Straw yellow;

Bouquet: Delicate, with prominent notes of peach and fresh floral hints

Palate: Soft and enveloping, with a beautifully balanced structure that continuously invites you to take another sip

FOOD PAIRINGS

Dry pastries, fruit tarts, blue cheeses, or medium-to-long-aged cheeses.

Excellent as a dessert or meditation wine

Serving temperature: 12-14 °C



¹ A.V.V. Carta geologica d'Italia 1:100.000;

² IPLA, 2007. Carta dei Suoli del Piemonte 1:250.000

