



CAPITOLO UNO - MOSCATO D'ASTI DOCG CANELLI



"Capitolo Uno" means Chapter One because this is where our story begins and if you have been so lucky to spend your childhood among the vineyards in Langhe area, you know what we're about to talk about. Memories of that dry sound of the crunchy grapes between the teeth, stolen from the bunch ready for the harvest. The smell of sugar that fills the nose and the density of juice that embraces the tongue. Whether it's a memory or a new emotion, with our Canelli we have tried to give you the same sensation of biting into a juicy ripe bunch of Moscato. We will never cease to be surprised at how much life a glass of wine can contain.

ORGANOLECTIC AND TECHNICAL CHARACTERISCTS

GROWING AREA: Piemonte – Canelli

VARIETY: 100% Moscato

WINE-MAKING PROCESS: from the grapes, a must is obtained by soft pressing which, once made clear, is kept sweet at a low temperature until the moment of fermentation in an autoclave, following the Charmat method. Fermentation is partial, up to about 5 degrees of alcohol, therefore it maintains a natural sweetness due to its own sugars. It is not added with sugars or CO2.

COLOR: intense gold yellow, which recalls the mature grapes.

SMELL: aromatic, typical of Moscato grapes, intense, complex and fine, with hints of white flowers, wild rose, white peach and yellow fruit, sometimes sage and musk.

TASTE: effervescent and consistent, with a good balance between sugar and acidity, which gives a sweet entry and an intense and persistent finish.

PAIRING: perfect with dry pastry, tarts and classic desserts but also with fresh cheeses. It can also be sipped simply at the end of a meal as a meditation wine.

Alcohol: 5% Vol. **Sugar:** 180 gr/l



Cup



100% Moscato



10-12°C



Bottle in vertical position

Beppe Marino Azienda Vinicola

via Stazione 23 - 12058 Santo Stefano Belbo (CN)

Piemonte - Italy - Tel. +39(0)141.840677

info@beppe-marino.it

www.beppe-marino.it