DOSIO Moscato d'Asti D.o.c.g. Canelli

Moscato Canelli represents the strong attachment to the territory of the Dosio winery, extending from the Langhe area to the lands of Monferrato with the desire to interpret values and traditions always a symbol of an ancient territory. A total of 52 are the municipalities that fall under the name Moscato D.o.c.g., of which only 18 fall within the excellence of the "Canelli" area, where the presence of this vine has been attested since the 13th century.



Variety: Moscato White Canelli Production area: Ceirole hill in Canelli Altitude: 320m asl Soil composition:

> calcareous Cultivation method: Guyot **Exposure**: South-East /

> > South-West Harvest: by hand, mid

September



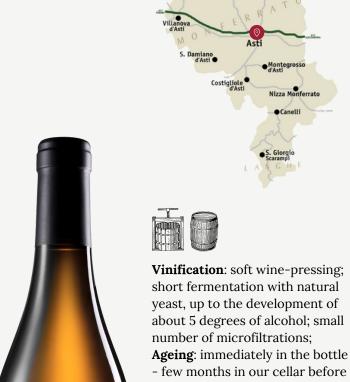
DOSIO

CANELLI

Colour: brilliant golden yellow, very intense; Nose: aromatic and delicate

flavour with sage and citrus scents;

Taste: slightly sparkling, delicately sweet, fresh and persistent with balanced acidity typical of the freshly picked grapes.



• Buttigliera



being ready.

Serving temperature: 8-10°C Food pairings:

ideal as aperitif. Perfect also with asian cuisine as well as cream sauce, fruit or dessert. Fantastic also with blue cheeses.



Bottled immediately and just release after a few months in the bottle.