

# 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



**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.



**Vinification:** soft wine-pressing;  
short fermentation with natural  
yeast, up to the development of  
about 5 degrees of alcohol; small  
number of microfiltrations;  
**Ageing:** immediately in the bottle  
- few months in our cellar before  
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.

