

NIVOLE

Terroir

Michele Chiaro's extensive vineyards stretch over more than 272 acres of Piedmont, including the hills surrounding Canelli, which offer an ideal microclimate for growing Moscato. Grapes are hand harvested from select vineyards with southern exposure and placed in pneumatic presses, followed by a slow fermentation using natural yeasts to a low level of alcohol. Unfermented Moscato grape must is then added to fine tune the sugar levels. Finally, the wine is immediately bottled in order to preserve the characteristically aromatic, sweet fruit fragrance of the Moscato Bianco grape. The result is a wine with such a delicate finesse that Michele Chiaro named it Nivole after the Piedmontese word for clouds.

Vinification

Soft pressing of the entire grape, the must is stored in a tank at -2°C followed by slow fermentation in an autoclave at a controlled temperature until achieving an alcohol content of 5%. During this process, a part of the carbon dioxide developed during fermentation remains "entrapped", giving the wine its mild, natural effervescence. Before bottling, it then undergoes a process of micro-filtration to give the wine its clarity, purity and stop any further fermentation of the yeasts.

Features

This sweet, fragrant, lightly sparkling wine has vivid aromas and flavors of peach and apricot on a light body with a delicate finish typical of Moscato d'Asti.

Food Pairings

An excellent companion to fresh pastries and fruit such as strawberries and peaches.



Producer

Michele Chiaro

Category

Dessert

Grapes

100 % White Moscato

Country / Region

Italy, Piémont

Appellation

Moscato d'Asti (DOCG)

Size

375ml

Degree of alcohol

5.0%

Serving temperature

7°C

Taste Tag

Fruity and sweet

Available in these provinces

- Quebec
- British Columbia