

NIVOLE (750 ML)

Terroir

The land of choice for the white Moscato grape variety was already delimited at the end of the nineteenth century as “that assembly of hills and valleys”. Bordered to the north by Asti and the Tanaro river, to the south by the Bormida river and “together comprising a zone, which good right to call itself the zone of the Moscato”. Within this zone, there is “a series of contiguous Municipalities” where the Moscato is cultivated by choice and not only occasionally, given its best results.

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 addition to fresh pastries and fruit such as strawberries and peaches.



Producer

Michele Chiarlo

Category

Dessert

Grapes

100 % White Moscato

Country / Region

Italy, Piémont

Appellation

Moscato d’Asti (DOCG)

Size

750 ml

Degree of alcohol

5 %

Serving temperature

7°C

Taste Tag

Fruity and sweet

Available in these provinces

- Quebec
- British Columbia