

CA' D' GAL



SANT'ILARIO

Moscato d'Asti D.O.C.G. Canelli

VINE

White Moscato ("Moscato Bianco di Canelli")

AVERAGE VINEYARD AGE

70 years

DENSITY

5,500 vines per ha

BREEDING SYSTEM

Guyot pruning resulting in a 1.80 m high espalier row

GRAPE HARVEST

Manual from mid-September

YIELD PER HECTARE

Hl 55. This very low yield is dictated by both the age of the vineyard and the careful agronomic choices we normally make for all our plantings.

WINEMAKING

In stainless steel autoclaves at zero degrees centigrade. After decanting the bottoms overnight, fermentation with indigenous 'uvarum' yeast is started, carefully controlled with filtration until two to three degrees of alcohol are obtained. In spring, controlled fermentation between 16° and 18° is continued for a few days until the desired 5-point degree is obtained. At the end of May, having reached an optimal perlage, it is bottled and put to rest until September, the start of marketing.

BOTTLING

Sterile filtration and bottling in isobaric mode allow this wine to remain in the same condition as after vinification, ensuring it an optimal life and, above all, remarkable longevity.



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Harvesting takes place at the optimal time to reap its full potential and characteristics. The light, sandy soil tending to white and the higher percentage of limestone is ideal for transmitting structure and body to the grapes, while the temperate climate with cold winters and rainy autumns alternating with hot but dry summers gives this wine the necessary freshness and minerality.

Moscato d'Asti Sant'Ilario is an intense yellow colour with golden reflections and nuances. The nose is broad, complex and elegant, with fruity notes of yellow peach and apricot, acacia and sage.

In the mouth it opens sweet and never heavy, supported by good acidity, due to the great balance resulting from the perfect ripeness of the grapes. The presence of carbon dioxide is creamy and unobtrusive, with good and persistent freshness. The finish is very long, intense and free of cloyingness, and with time acquires nuances of interesting complexity. These characteristics make it a refined product, capable of expressing itself at its best even with unusual and savoury gastronomic pairings.

Due to a deliberate company choice and deriving from our previous experience with our Moscato Vite Vecchia, Moscato Sant'Ilario is also vinified only in the spring following the harvest.

It is then marketed at the end of the summer, after a short storage period in the cellar necessary for the wine to recover its complexity so as to express all its characteristics to the full.

