

Nives

Neve



Grape types

100% Muscat White Grapes

Vintage:

2021

Classification:

Piedmont DOC Moscato Passito

Place of production:

Canelli (Asti), Piedmont, Italy
Loc. Bassano, 13

Altitude:

340 meters above sea level

Soil type:

Medium textured soil, white clay with a high percentage of sea sand, presence of fossils and alkaline pH

Density:

600 liters of wine per hectare

Cultivation:

Guyot

Land exposure:

Fully south facing vineyard, 45° slope

Pruning:

Counter-espalier with single headed Guyot pruning to the fruit of 5-6 buds.

Harvest:

Hand harvested in September by selecting the best bunches and placing in special boxes for suitable ventilation.

Drying:

After the two-month drying period in boxes, the bunches show a strong wilting and a slight formation of noble mold

Cryopreservation:

3 months of Cryopreservation at -18 ° to obtain only the small amount of nectar from the berry and to eliminate the water.

Aging in pitchers:

6 months of rest in particular ceramic pitchers

Refinement in the bottle:

4 months in a cool place.

Pressing of the grapes:

Pressing takes place at the end of January-February when temperatures are low at -10° degrees. The frozen water within the grape remains inside it while a dense and fragrant liquid is pressed out.

Vinification:

Slow fermentation at 18° in stainless steel tanks

Alcohol:

12% vol

Residual sugar:

220/250 gr litro

Total acidity:

7,20 gr litro

Colour:

Golden yellow color, with reflections ranging from amber to a most intense golden.

Flavour and taste sensation:

Nives, is a "nectar" capable of transferring unique emotions to the palate. In the glass you can admire its amber color, and on the nose its olfactory bouquet is complex and intriguing: sweet fruit, peaches in syrup, candied apricots, dates, lychees, papaya and floral notes of rose and violet. The final result is a very elegant wine, sweet but never cloying, to be served cold like all sweet wines.

Food matching:

Particularly suitable when accompanying dry pastries, biscuits, tarts, but at its best with blue cheeses such as gorgonzola, bacon and savory snacks. The combination of Nives and Roquefort is recommended to end an important dinner.

Shelf life:

Up to 15 years.

CASALE IN LANGA

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