

Azienda Agricola 499

Enigma Vino Bianco



Production area: Camo, Langhe

Winemaking: soft press, fermented in steel tanks with controlled temperature.

Aged on the lees for 8 months. 80% in stainless steel tank and 20% in Austrian oak barriques.

Grape varieties : 100% Moscato Bianco di Canelli

Altitude : 480m ASL

Vineyard age : Vineyard planted in 1975

Exposure : South

Soil : Chalky sand

Tasting notes :

Gold-yellow color with green hues. Extremely fragrant nose: from the typical Moscato aromas of floral notes, aromatic herbs such as mint, sage, and citrusy grapefruit. Very balanced in the mouth, with refreshing acidity and an intense salty finish.



Sustainable

