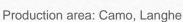


Azienda Agricola 499

Enigma Vino Bianco





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.



