

## 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

**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.

**Banville**  
Wine Merchants

[www.banvillewine.com](http://www.banvillewine.com)

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