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# DEDALO 2018

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APPELLATION: Monferrato DOC Bianco  
COLOR: fresh yellow hue  
ALCOHOL: 14% vol  
PRODUCTION AREA: Rosignano M.to  
SOIL: white soil, clayish  
VARIETAL COMPOSITION: Arneis 100%  
ALTITUDE: 200 m asl  
ORIENTATION: North/East  
TRAINING SYSTEM: guyot  
HARVEST PERIOD: beginning September 2018  
HARVEST METHOD: hand picking in baskets  
YEAR OF PLANTATION: 1993  
YELD PER HECTARE: 7 tons  
SERVING TEMPERATURE: 8/10 °C  
MATURATION: 6 months in stainless steel at  
low temperature - daily batonnage  
FERMENTATION: brief contact with the skins in  
soft pressure separation and fermentation at  
controlled temperature (20°)  
AGING: 2 months in the bottle  
CONSERVATION: 2/3 years

