



DEDALO 2021



APPELLATION: Monferrato DOC Bianco

COLOR: straw yellow

ALCOHOL: 13,5% vol

PRODUCTION AREA: Cella Monte (AL)

SOIL: clayey, good water-retention capacity

GRAPE VARIETY: Arneis 100%

ALTITUDE: 240 m asl

EXPOSURE: South/East

TRAINING SYSTEM: guyot

HARVEST PERIOD: 14th September 2021

HARVEST METHOD: hand-picked in crates

YEAR OF PLANTATION: 2013

YIELD PER HECTARE: 6,5 tons

SKIN CONTACT: 4 hours and whole bunch
soft pressing

FERMENTATION: 24 hours low-temperature
clarification, alcoholic fermentation in
stainless steel at 17°C

MATURATION: 6 months in stainless steel,
batonnage on fine lees

BOTTLING: 15th March 2022

QUANTITY: 5.799 bottles

SERVING TEMPERATURE: 8/10 °C

ESTIMATED PEAK OF MATURATION: 2 years

NOTES: floral and fruity aromas with a delicate
mineral note typical of Arneis. Persistent in the
mouth and pleasantly warm with an almond finish.

FOOD PAIRING: try it with the typical Piedmontese
battuta di Fassona, or with a baked sea bream, while
staring at the sea.

FORMATI: 750 ml