



# DEDALO 2022



**APPELLATION:** Monferrato DOC Bianco

**COLOR:** straw yellow

**ALCOHOL:** 13% 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:** 27th August 2022

**HARVEST METHOD:** hand-picked in crates

**YEAR OF PLANTATION:** 2013

**YIELD PER HECTARE:** 6,5 tons

**SKIN CONTACT:** soft-pressing with whole bunches

**FERMENTATION:** 20 days of alcoholic fermentation in stainless steel at 16°C

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

**BOTTLING:** 21st March 2023

**QUANTITY:** 6.250 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.

**FORMATS:** 750 ml