



DEDALO

2025

Dedalo, with its golden and brilliant color, releases notes of green apple and pear. Enveloping on the palate, with a pleasant mineral and savoury persistence and an elegant almond finish typical of Arneis.

GENERAL INFO

- Monferrato DOC Bianco
- Straw yellow
- Vol 12,5%

PRODUCTION AREA

- Cella Monte (AL)
- 240 m AMSL watching South/East
- Clay soil with good water retention capacity

VINEYARD INFO

- Arneis 100 %
- Plant age: 2013
- Training system: Guyot
- Production per hectare: 65 tons
- Harvest period: 4th september 2025
- Harvest method: manual

WINEMAKING PROCESS

- Fermentation: alcoholic in steel at 16.5°C for 12 days
- Soft pressing
- Maturation: 6 months in steel tanks, batonnage
- Rest in the bottle: 1 month
- Bottling period: 16th march 2026

INFO FOR BEST SERVICE

- Temperature of service: 8-10°C
- Food pairing: *to try with the typical Piedmontese Fassona tartare, or with a baked sea bream, a stone's throw from the sea*
- Best evolutionary peak: 2 years
- Available formats: 750 ml
- Pieces available: 5,200 bottles

