



PIAN DEL BOSCO

Winery

- WINE CHARACTERISTICS -

MOSCATO D'ASTI DOCG

VINE VARIETY

Moscato bianco di Canelli

VINEYARDS

Located in Castiglione Tinella, Santo Stefano Belbo, Mango.

WINEMAKING

the grapes are generally harvested between the first and second week of September. Once received in the cellar they are destemmed and pressed whole to maintain the aromas and perfumes. The fermentation takes place in steel autoclaves where in this process the Moscato d'Asti naturally acquires its effervescence.

COLOR

Lemon with some golden reflection.

AROMA

Pronounced intensity, with floreal note of lemon, honey, elderflower, ston fruit as peach, apricot an tropical fruit such as mango, pineapple and banana.

TASTE

Sweet and tasty, the acidity breaks and refreshes the characteristic sweetness in the mouth.

The aroma and flavour remember the stone fruits and tropical fruits like peach, apricot, banana, mango, pineapple, some note of honey and cream is present.

Long and harmonious finish.

ROERO ARNEIS DOCG

VINE VARIETY

Arneis 100%

VINEYARDS

Located in the Roero hills.

WINEMAKING

The harvest takes place between the first and second week of September. The grapes are destemmed, pressed and stored in stainless steel tanks, where the must ferments in white at a controlled temperature.

Following the various processes, the refinement takes place in stainless steel.

COLOR

Lemon, with a clean color intensity.

AROMA

Wide and refined with fruity and floral notes such as flowers, lime, lemon, pear.

You can also perceive a mineral note like wet stone.

TASTE

Dry, balanced in acidity, well supported by a richness of body, pleasant and fresh.

On the palate the aromas and flavors that are felt on the nose are reproduced, like lime, lemon pear, green apple, wet stone.

DOLCETTO D'ALBA

DOC

AGING

Stainless steel for 6 months, followed by bottle aging.

VINE VARIETY

Dolcetto Nero 100%

VINEYARDS

Located in the hills of Mango.

WINEMAKING

The harvest takes place between the first and second week of September. The grapes are destemmed, pressed and stored in stainless steel tanks, where the red fermentation takes place.

Following the various processes, the refinement takes place in stainless steel.

COLOR

Ruby red with purple reflections.

AROMA

Pronounced and very fruity. Characteristic of red fruit like strawberries, red cherry, raspberry, redcurrant.

TASTE

Fruity, medium body, low tannin, with balanced acidity. In the taste you can perceive red fruits such as red cherry, red plum, red currant, strawberry, red currant.

LANGHE NEBBIOLO

DOC

AGING

Stainless steel for 6 months, followed by bottle aging.

VINE VARIETY

Nebbiolo 100%

VINEYARDS

Located in the Langhe hills.

WINEMAKING

The harvest takes place between the first and second week of October. The grapes are destemmed, pressed and stored in stainless steel tanks, where fermentation takes place. Following the various processes, the aging takes place in stainless steel and in the bottle.

COLOR

Ruby red.

AROMA

The aroma characteristic is fresh, with a red fruit note like strawberry, red cherry, plum.

TASTE

Dry, medium body, with balanced tannin and acidity.

In the taste you can feel red fruits like red cherry, red plum, strawberry, red currant.

The greatest characteristic of this nebbiolo is the balance between fresh, tannin and acidity.

LANGHE NEBBIOL DOC "Ludovica"

AGING

Aged for one year in second-passage French oak barrels, followed by bottle aging

VINE VARIETY

Nebbiolo 100%

VINEYARDS

Located in the Roero hills.

WINEMAKING

The harvest takes place between the first and second week of October. The grapes are destemmed, pressed, and stored in stainless steel tanks, where fermentation takes place. After the various processes, the wine is aged in second-passage French oak barrels for one year and then in the bottle.

COLOR

Ruby red.

AROMA

The aroma characteristic is fresh, with a red fruit note like strawberry, red cherry, plum, also secondary aroma like vanilla and licorice.

TASTE

Dry, full body, with balanced tannin and acidity.

In the taste you can feel red fruits like red cherry, red plum, strawberry, red currant.

The oak barrels impart secondary aromas such as vanilla and licorice.

This Nebbiolo is characterized by a complex flavor and aroma, while maintaining a balance between freshness, tannins, and acidity.

BEHIND THE NAME

This wine is dedicated to little Ludovica, daughter of Omar and Luana.
