

CA' D' GAL



VITE VECCHIA

Mosto parzialmente fermentato

VINE

Moscato Bianco ("Moscato Bianco di Canelli")

AVERAGE VINEYARD AGE

Over 70 years

DENSITY

5,500 vines per ha

BREEDING SYSTEM

Guyot pruning resulting in a 1.80 m high espalier row

GRAPE HARVEST

Manual last days of September or beginning of October

YIELD PER HECTARE

Hl 40. This very low yield is dictated by both the age of the vineyard and the careful agronomic choices we normally make for all our plantings.

WINEMAKING

In stainless steel autoclaves at zero degrees centigrade. After decanting the bottoms overnight, fermentation with indigenous 'uvarum' yeast is started, carefully controlled with filtration until two to three degrees of alcohol are obtained. In spring, controlled fermentation between 16° and 18° is continued for a few days until the desired 5-point degree is obtained. At the end of April, it is bottled and placed in wooden crates covered with river sand in a temperature- and humidity-controlled cell for sixty months before being marketed.

BOTTLING

Sterile filtration and bottling in isobaric mode allow this wine to remain in the same condition as after vinification, ensuring it an optimal life and, above all, remarkable longevity.



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Thanks to a perfect, completely south-facing exposure, in which the term Sori finds its most significant expression, the Vite Vecchia enjoys regular ripening and uniformly golden bunches. The soil is light and tending to white, the higher percentage of limestone making it ideal for transmitting structure and body, while the temperate climate, with cold winters and rainy autumns alternating with hot but dry summers, give this Moscato the necessary freshness and minerality. Moscato d'Asti Vite Vecchia is therefore straw yellow in colour with golden hues. The nose is broad, complex and elegant, with notes of hydrocarbons, acacia honey, sage, mint and a citrus finish. In the mouth it opens sweet, never cloying, supported by a slight carbonic presence and a good, persistent freshness. The finish is very long, acquiring nuances of interesting complexity with time.

Over time, these characteristics have made it a sought-after product, capable of expressing itself at its best even in unusual and modern gastronomic pairings. Vite Vecchia is 'the other side of Moscato': it combines a small production of 40 Hl in one hectare of vines in Sori 'Bianco di Canelli', with the harvesting of slightly overripe grapes, i.e. with 5% of berries in the initial drying phase. This Moscato is as much linked to the tradition of the grape harvest, in the days when grandparents used to pick the same grapes, subtracting them from the bees because they were so sweet, as to its long processing, involving spontaneous natural yeast fermentations throughout the winter until the spring to arrive at the frothing in April/May.

Since the 2014 vintage, the ageing process of Vite Vecchia has taken place in wooden casks where the bottles, entirely covered with river sand, are left to rest for sixty months, allowing the wine to reach customers at its best moment of evolution. Its drinkability beyond fifteen years is an astonishing element and affirms the quality of the product.

Its versatility in drinking is of increasing interest to sommeliers and customers who like to play with a wine that is easy on the alcohol side, but complex in its characteristics and now increasingly paired with dishes such as: raw fish, oysters, foie gras, or a simpler breakfast such as granddad's with toma di langa cheese, butter anchovy fillets, and cured salami

