

BORGOMARAGLIANO

EL CALIÉ

Partially fermented grape must



Grape variety: 100% MOSCATO BIANCO DI CANELLI

Altitude: 360 metres above sea level

Slope: 20% with southerly exposure

Pruning technique: Low Guyot

Soil: 45% tufaceous rock - 48% sandstone - 7% calcium

Average yield per hectare: 65 hl.

Production:

We have tried to simplify the production process of this grape must as much as possible in order to preserve the primary characteristics unique to the Moscato grape. The must obtained by soft pressing the grapes is then transferred to a refrigerated tank at a temperature of 0 °C.

The processing of this product consists simply of transferring it from this refrigerated tank to a pressurised tank where it undergoes a first rise in temperature (to 15 °C), followed by a period of fermentation which converts just 3% vol. of alcohol. The grape must, which has now become El Calié, is then chilled to 0 °C, spending a short time in pressurised tanks after completing fermentation, and is then bottled.

Tasting notes:

Deep golden straw-yellow colour; an expansive lingering bouquet sustained by delicious scents of fresh fruit. Good acidity balanced with flavours of apricots and nectarines.

Gastronomic pairings:

Served chilled at a temperature of 6-8 °C in crystal glasses, it delicately accompanies all kinds of fruit-based desserts.

Oenological characteristics:

Effective alcohol content 3% vol.

Potential alcohol content 10% vol.

Overall alcohol content 13% vol.

Commercial presentation:

Case of six 75 cl bottles

Sizes
available:
75 cl