

# Ca' d'Gal | Sant Ilario

## Moscato d'Asti DOCG | 2017



**The Story:** Founded in 1990, Ca' d' Gal is a tiny winery tucked in the Valdivilla hills, about 15 kilometers west of Barbaresco. In the commune of Santo Stefano Belbo, is the estate's 6.5-hectare amphitheater of sandy, calcareous slopes. These sandy slopes are prized for the quality of the grapes and complexity of wines they produce and have become regarded as one of Moscato d'Asti's blue-ribboned terroirs. In the Ca' d'Gal vineyards there is also a prized plot of old, own-rooted, pre-phyloxera 55-year-old vines where the soil strays into seams of limestone-rich blue tufa. The fruit from this wine is bottled as a separate old-vines bottling that is absolutely one of the most amazing white wines produced in Italy. The owner/winemaker, Alessandro Boido, also works with an almost-extinct clone of Moscato: Moscato di Canelli. These wines, from the Lumine, to the Vite Vecchia are world class and unlike what you are used to from Moscato d'Asti.

**Vineyard:** Two plots totaling 1.4ha facing south-east with even maturation, guyot vines vertically trellised 1.8m high. Low yield (55 hl/ha). Manually harvested in late September.

**Vinification:** Fermented in stainless steel autoclaves at zero degrees with the indigenous 'uvarum' yeast. It is strictly controlled with filtration to obtain two or three degrees of alcohol. Later in the spring, a controlled fermentation between 16° - 18° for a period of several days, until reaching an alcohol level of 5%.

**Ageing:** Bottle aged 4 months until release.

### Everything else you want to know about this

**wine:** Moscato di Canelli is a clone of Moscato with its own appellation under which there are only eleven growers. The term 'sori' refers to the higher percentage of limestone soils on the southern facing hills. Cold winters with rainy autumns that alternate with hot and dry summers, give this moscato a wonderful freshness and minerality. This wine has a very long finish, is intense without being cloying, and it is complex making it a beautiful pairing with a broad range of foods.

**Varietal:** Moscato di Canelli

**Region:** Piemonte, IT

**Winemaker:** Alessandro Boido

**Vines Age:** 60-70 yrs.

**Production:** Small

**Farming:** Working Organic

**Soil:** Marine sediment, chalky, 'Sori' limestone

*Le Storie*  
Wines