

CLASSIC

MOSCATO GIALLO 2021

SÜDTIROL – ALTO ADIGE DOC

VARIETAL: Moscato Giallo

AREA AND SOIL: Hilly vineyards with southern and eastern exposure between 350 and 450 m above sea level. Soil with sandy loam conformation and abundant presence of stones.

CULTIVATION: Pergola

YIELD: 65 hl/ha

VINIFICATION: Maceration for about 6 hours; fermentation at low temperature; storage in stainless steel tanks; particularly careful treatment to save the typical fruity aroma.

ANALYSIS: alcohol: 13.0%, total acidity: 6.5 g/l, res. sugar: 2.5 g/l

AGING POTENTIAL: 1-3 years

TASTING NOTES: This Moscato Giallo offers up plenty of exotic, varietal tropical fruit woven into spiced, perfumed aromatics, all on a soft, plush frame. Notes of ginger, passion fruit and lime linger on the close.

PAIRING: Recommendable as dry aperitif to Italian antipasti.

SERVICE TEMPERATURE: 7 – 9 °C

Contains sulphites

