

## CLASSIC

# MOSCATO GIALLO 2025

SÜDTIROL - ALTO ADIGE DOC

**VARIETAL:** Moscato Giallo

**AREA AND SOIL:** The vineyards are located in hilly areas with south-eastern exposure, between 350 and 450 meters above sea level and consist of a sandy-loamy soil with plenty of coarse gravel.

**CULTIVATION:** Pergola

**YIELD:** 65 hl/ha

**VINIFICATION:** Fermentation takes place at controlled temperatures, followed by 4 months of ageing in stainless steel tanks. Special emphasis is placed on particularly gentle processing in order to optimally preserve the typical primary aromas.

**ANALYSIS:** alcohol: 12.5 %, total acidity: 5.8 g/l, res. sugar: 2.5 g/l

**AGING POTENTIAL:** 2 – 3 years

**TASTING NOTES:** The wine has a bright, shiny golden yellow color. Its bouquet is characterized by a delicate nutmeg note and a fine floral scent. On the palate, it is elegant with a sweet and sour finesse, is juicy and spicy, and once again offers a beguiling, yet always unobtrusive aroma.

**PAIRING:** An elegant, sweet accompaniment to various antipasti, also harmonizes excellently as a dessert wine.

**SERVICE TEMPERATURE:** 8 – 10 °C

Contains sulphites

