

CLASSIC

MOSCATO GIALLO 2023

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: 13.0 %, total acidity: 5.6 g/l, res. sugar: 2.5 g/l

AGING POTENTIAL: 1 – 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

