

# MOSCATO GIALLO

**DOC 2018**

**VARIETAL:** Moscato Giallo

**AGE OF VINES:** 6 – 26 years

**TEMPERATURE:** 8 – 10 °C

**OPTIMAL AGING:** 2019 – 2021

**YIELD:** 70 hl / ha

**TRELLISING SYSTEM:**  
Wire-trained + Pergola

**ALCOHOL:** 12,5 %

**RESIDUAL SUGAR:** 45,0 g/l

**TA:** 5,6 g/l

Contains sulphites

» A wine that transforms your day. Rediscover how to be amazed and enjoy a stunning fusion of minerality and sweetness. «

## VINTAGE

Overall, the weather was very good in the 2018 wine-growing year. Precipitation in winter and spring provided sufficient moisture and thus ideal fruiting conditions. Long hours of sunshine and above-average temperatures in summer and autumn led to very dry conditions compensated by some heavy thunderstorms in August. Thanks to the optimum weather conditions in late summer, it was possible to harvest a healthy and ripe grape crop.

## VINIFICATION

Destemming of harvested, but still perfectly sound grapes; 12-hour cold maceration, after which the grapes were pressed and underwent natural clarification; fermentation at a controlled temperature of 18°C; 3-month ageing on the fine lees in stainless steel.

## VINEYARD

South- and east-sloping vineyards at an altitude of 300 – 450 meters above sea level. Loamy, chalky gravel, heat-retaining and well-drained soils.

## TASTING NOTES

- bright yellow
- intense aromas of nutmeg and ripe peaches
- juicy, voluminous, a prominent note of acidity lends balance to the pleasant sweetness of the final wine

## RECOMMENDATION

This dessert wine is an ideal partner to beignets, strudel and cake.

## AWARDS

**WINE & SPIRITS** – 2013: Best Buy

**GAMBERO ROSSO** – 2011, 2012: Oscar qualità prezzo

**WINE SPECTATOR** – 2012: 88 p.