

MOSCATO GIALLO

DOC 2020

VARIETAL: Moscato Giallo

AGE OF VINES: 5 – 30 years

TEMPERATURE: 8 – 10 °C

OPTIMAL AGING: 2021 – 2023

YIELD: 70 hl / ha

TRELLISING SYSTEM:
Wire-trained + Pergola

ALCOHOL: 12.5 %

RESIDUAL SUGAR: 45.0 g/l

TA: 5.8 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

A relatively milde winter was followed by a dry March and a dry and warm April, and flowering set in somewhat earlier than usual. There were no long heatwaves in the summer. In spite of this, the head start in the vegetation cycle became shorter and shorter up to the harvest, and the first grapes were harvested at the beginning of September, with the last load reaching the winery on October 9.

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.

