

MOSCATO GIALLO

DOC 2023

VARIETAL: Moscato Giallo

AGE OF VINES: 5 – 30 years

TEMPERATURE: 8 – 10 °C

OPTIMAL AGING: 1 – 3 years

YIELD: 70 hl/ha

TRELLISING SYSTEM:

Wire-trained + Pergola

ALCOHOL: 12.5 %

RESIDUAL SUGAR: 35.0 g/l

TA: 5.6 g/l

Contains sulphites



INTAGE

The 2023 winegrowing year was marked by fluctuating weather conditions, necessitating increased work in the vineyard. A winter with sparse snowfall and a warm March prompted an early onset of vegetation. April followed typical patterns, but May was rainy, affecting flowering, which occurred close to the long-term average. June experienced instability, with heatwaves and periods of drought. July saw significant rainfall accompanied by some exceptionally hot days. Despite extreme temperature fluctuations in August, a golden autumn yielded a successful grape harvest with overall excellent grape quality.

VINEYARD

The vineyards are situated in south-eastern locations at an altitude of 300 to 450 meters above sea level. The soil consists of loamy limestone gravel, which retains heat and is well-drained.

VINIFICATION

After harvesting the ripe and healthy grapes, the grapes are destemmed, followed by pressing and natural must clarification. Fermentation then takes place at a controlled temperature of 18 °C, followed by 3 months of ageing on the fine lees in stainless steel tanks.

TASTING NOTES

- bright yellow color
- 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

Enjoy this lovely dessert wine with doughnuts, strudel and cake or simply as a delicious soloist on its own.