

MOSCATO GIALLO

*straw yellow colour; intense, charming aroma with hints
of fruity and spicy vegetable overtones;
soft, extremely elegant with a lingering taste*

Mark	Trentino DOC
Grapes	Moscato Giallo
Vineyard	Fontane Alte
Soil	moraine deposit of alluvial terracing, mixed mineralogy, sandy structure, sufficient organic substance equipment
Training system	simple Trentino pergola
Vine density	5.600 plants/hectare
Year of vineyard installation	1987 – 1997
Yield per plant	2,5 kg/vine
Harvesting	by hand, first ten days of October
Vinification	short cold maceration of the grapes, followed by a traditional white vinification process entirely performed in stainless steel tanks
Aging	6 months in steel, 2 months in the bottle
Production	10.000 bottles
Serving Temperature	5–8°C
Combinations	ideal with cheese appetizers, pasta dishes and “in-sauce” or grilled fish



TASTING NOTES:
