

# MOSCATO GIALLO

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

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



*TASTING NOTES:*

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