

Mark

Grapes

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MOSCATO GIALLO

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

Trentino DOC

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	FONDAZIONE EDMUND
Harvesting	by hand, first ten days of October	MACH
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	MOSCATO GIALLO
Production	10.000 bottles	GITUTO ARRABO 1875 FORMATORE SAN HICHELE ALLOHOE EDMOND MACH
Serving Temperature	5-8°C	
Combinations	ideal with cheese appetizers, pasta dishes and "in-sauce" or grilled fish	
TASTING NOTES:		