

MOSCATO GIALLO

Trentino DOC



Aromatic variety made exclusively from estate harvested grapes which grow in a small area in the south of Trentino, where mild climate and the air coming from Lake Garda emphasise its overwhelming fragrances.

PRODUCTION AREA

Mezzacorona cultivates this variety in a small area north of the Lake Garda, in Trentino.

VINIFICATION

A part of the Moscato Giallo grapes is left to naturally overripen on the vine. Traditional vinification with cold maceration on the skins and fermentation at controlled temperature (16-18°C/61-64°F). The fermentation is interrupted by cooling down the must to obtain the desired level of natural sugars.

CHARACTERISTICS

Wine with intense straw yellow color. It is aromatic, intense and sweet with hints of tropical fruit like yellow peach and melon. Sweet and intense.

ALCOHOL CONTENT

10,5%

PAIRINGS

The wine pairs well with typical desserts from Trentino like zelten, strudel and dried fruits, cakes and biscuits.

SERVING TEMPERATURE

8/10°C

RATINGS

CASTEL FIRMIAN Moscato Giallo 13 - Gold - Interwine China - 2014