

Moscato Giallo

i MASTRI
VERNACOLI

WINE

Moscato Giallo

COUNTRY

Italy

REGION

Trentino

APPELLATION

IGT Vigneti delle Dolomiti

GRAPE

100% Moscato Giallo hand-picked.

VINEYARD

A number of micro-environments in the Vallagarina valley (the Besenello and Mori limestone alluvial fan) that have been identified as the best areas for this variety.

VINIFICATION

After crushing, the grapes undergo cold maceration for a short period to enable the noble aromas to be extracted from the skins. The resulting must is fermented at controlled temperature, then left to develop and finished in stainless steel tanks before being bottled.

REFINEMENT

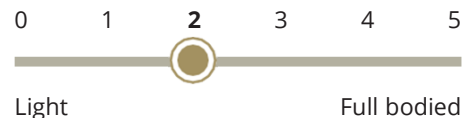
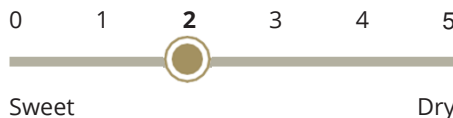
Stainless Steel

DESCRIPTION

Straw yellow colour with greenish tinges. Intense, pleasant nose presenting marked, highly characteristic, typical Moscato aromas. Pleasant, medium-sweet, finely balanced palate with aromatic undertones.



WINE STYLE



ANALYSIS

Alcohol: 12,00 % vol.
Total acidity: 5,70 g/l
Residual sugar: 9 g/l



SERVING SUGGESTION

Temperature: 12 °C
Pairings: Excellent as an aperitif; ideal with fish and ethnic dishes.



SIZES AVAILABLE

75 cl



ALLERGENS

Sulphites



NOTES

Vegan
Gluten Free