

KELLEREI
BOZEN

CANTINA · WINERY



MOSCATO GIALLO

dry

Südtirol · Alto Adige DOC

Moscato Giallo or Goldmuskateller is an aromatic grape variety that has been cultivated in Alto Adige for centuries. Unlike the more usual sweet version, this Moscato Giallo is a dry wine.

Grape variety	Moscato Giallo
Area of cultivation/ climate	Selected sun-blessed sites around Bolzano at 300 to 550 meters a.s.l.
Grape harvest	End of September to middle of October
Vinification	Gentle pressing and temperature-controlled fermentation in stainless steel
Tasting notes	<p>Color: pale straw yellow with greenish hues</p> <p>Aroma: aromatic, with notes of nutmeg, fruity notes of citrus and apricot</p> <p>Taste: elegant and fresh with a well-balanced acidity and delicate mineral aftertaste</p>
Food pairings	Fresh and medium-aged cheeses, ideal companion to fish and herb-prepared cuisine, and also as an aperitif
Serving temperature:	10 - 12 °C
Alcohol	13 % vol*
Residual sugar	5,0 g/l*