

CLASSIC

ALTO ADIGE MOSCATO GIALLO 2023

Goldmuskateller or Moscato giallo is known mainly in Piedmont. It is usually vinified in that region as a dessert wine. At St. Michael-Eppan, Goldmuskateller is vinified dry and delights the palate with pleasant, fresh acidity and lovely fullness, mixed in with a classic note of sage.



pale yellow with
brightening borders



intense aromas of
nutmeg and sage



fresh acidity, mild
and fruity body



VARIETY:

Moscato Giallo

AGE:

10 to 20 years

AREA OF CULTIVATION:

Sites: single vineyards on the partly exposed slopes of San Michele Appiano (400-450m)

Exposure: southeast, southwest

Soil: alluvial

Training Method: Guyot

HARVEST:

mid of october; harvest and selection of grapes by hand.

VINIFICATION:

Fermentation and aging in stainless-steel tanks.

YIELD:

70 hl/ha

ANALYTICAL DATA:

Alcohol Content: 12.5 %

Acidity: 5.7 gr/l

SERVING TEMPERATURE:

8-10°C

PAIRING RECOMMENDATIONS:

As an exclusive aperitif wine and as a refreshing summer wine. As a food combination it is a perfect companion to pumpkin lasagnette.

STORAGE/POTENTIAL:

3 to 4 years