

MOSCATO GIALLO

DOC 2022

VARIETAL: Moscato Giallo

AGE OF VINES: 5 – 30 years

TEMPERATURE: 8 – 10 °C

OPTIMAL AGING: 2023 – 2025

YIELD: 70 hl / ha

TRELLISING SYSTEM:
Wire-trained + Pergola

ALCOHOL: 13.0 %

RESIDUAL SUGAR: 45.0 g/l

TA: 6.1 g/l

Contains sulphites

» A wine that transforms your day. Rediscover how to be amazed and enjoy a stunning fusion of minerality and sweetness. «

VINTAGE

The winter months of 2022 were markedly poor in precipitation. Only April brought significant rain and replenished the groundwater somewhat. May was one of the warmest on record and gave a strong boost to vegetation. The entire summer was marked by drought and was reminiscent of the summers of 2003 and 2015. The ripening of the grapes progressed rapidly and already on August 24 the first grapes were delivered to the winery. As the autumn also brought hardly any precipitation, the grape harvest went smoothly and excellent grapes were harvested. As early as mid-October, the grape harvest came to an end.

VINIFICATION

Destemming of harvested, but still perfectly sound grapes; 12-hour cold maceration, after which the grapes were pressed and underwent natural clarification; fermentation at a controlled temperature of 18°C; 3-month ageing on the fine lees in stainless steel.

VINEYARD

South- and east-sloping vineyards at an altitude of 300 – 450 meters above sea level. Loamy, chalky gravel, heat-retaining and well-drained soils.

TASTING NOTES

- bright yellow
- intense aromas of nutmeg and ripe peaches
- juicy, voluminous, a prominent note of acidity lends balance to the pleasant sweetness of the final wine

RECOMMENDATION

This dessert wine is an ideal partner to beignets, strudel and cake.

