



# MOSCATO GIALLO

## TRENTINO DOP

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### I CLASSICI VINI DEL GELSO



#### VINEYARD AREA

A typical Trentino cultivar that offers a unique product, especially when cultivated in sun-exposed areas such as those in the territory of the lower Valle di Gresta and in the characteristic terraced vineyards located behind the town of Mori.



#### METHOD

The grapes, of an intense golden yellow color, are harvested in the second half of the month of September. The grapes remain in the press for approximately 12 hours; the time necessary in order to extract the intense aromatic overtones. The clean first-pressing must undergoes fermentation at a controlled temperature in stainless steel tanks.



#### FEATURES

The wine has an intense yellow color with golden hues and has an aromatic fragrance typical of Moscato wines with notes reminiscent of sage. On the palate it is sweet, delicate and well balanced.



#### PAIRINGS

Recommended food pairings are desserts and sweet pastries.



The wine should be served at a temperature of 12 degrees and Consumed on opening.



Alcohol content 11,0% vol.  
Residual sugar 30 grams/liter.

