

## Moscato Giallo

**Classification:**

Trentino DOC

**Blend of grapes:**

Moscato Giallo 100%

**Cultivation area:**

This vine is grown on the hills to the east and west of the Avio municipality

**Grape harvest:**

The grapes of this main and lively vine is harvested in the last ten days of September. Our members harvest this grape strictly by hand after careful selection in the early hours of the morning to maintain intact all the aromatic characteristics.

**Vinification:**

Vinification occurs through pressing and fast cooling of the crushed grapes, which will remain in the press without oxygen for approximately 12 hours to allow for cryo-maceration and extraction of all the aromatic fragrances of the grapes. Soft pressing follows with extended time. The must obtained is clear and fragrant. After a pause it is fermented, which will be long and at the temperature of 16 degrees Celsius. After first racking, the wine is transferred into stainless steel barrels and refined through frequent batonage processes.

**Sensory profile:**

The golden-yellow color of this wine boasts greenish hues. It has an intense and muscat fragrance with hints of tropical fruit and sage. Its excellent flavor is balanced and has an aromatic aftertaste.

**Pairings:**

This wine goes very well with light risottos. It is excellent with vegetables and asparagus and perfect with lake fish.

**Serving temperature:**

12° C

**Bottle and content:**

750 ml Borgognotta tradition bottle

**Packaging:**

Six-bottle pack with vertically stored bottles.

