



CLASSIC

ALTO ADIGE DOC MOSCATO GIALLO 2024

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 system: Guyot

HARVEST:

Early october; harvest and selection of grapes by hand.

VINIFICATION:

Fermentation and aging in stainless-steel tanks.

YIELD:

70 hl/ha

ANALYTICAL DATA:

Alcohol content: 13 %

Acidity: 5.6 gr/lt

SERVING TEMPERATURE:

8-10°

PAIRING RECOMMENDATION:

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

POTENTIAL/STORAGE:

3 to 4 years

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