

LINE
CLASSIC

ALTO ADIGE MOSCATO GIALLO 2019

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
glints of green



intense aromas of
nutmeg and sage



Fresh acidity, lovely
fullness, refined

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 and Pergola

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: 5.8 gr/lt

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

