

PWS
Premium Wine
Selection

Moscato Giallo Trentino

-Istituto Agrario San Michele
all'Adige-

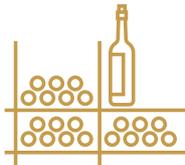


Italy
Trentino
Trento



VINIFICATION

Brief cold maceration of the crushed grapes, followed by traditional white vinification carried out entirely in stainless steel tanks.



AGEING

The wine is aged for 6 months in stainless steel and a further 2 months in bottle before release.



Straw-yellow in colour.



TASTING NOTES



Captivating and intense bouquet, with fruity notes and hints of vegetal spice.



CLASSIFICATION

D.O.C.

WINE TYPE

White

ALC./VOL.

12,5%



GRAPE VARIETIES

Moscato Giallo

FARMING SYSTEM

Simple Trentino pergola training system

HARVEST

Manual, first decade of October



On the palate it is soft, with great elegance and persistence.