

KELLEREI
BOZEN

CANTINA · WINERY



MOSCATO GIALLO

sweet

Südtirol · Alto Adige DOC

Moscato Giallo, or Goldmuskateller, has a typical nutmeg aroma, in this case paired with a light note of honeydew melon. A hint of residual sugar makes the wine deliciously smooth.

Grape variety	Moscato Giallo
Area of cultivation/ climate	Selected slopes around San Genesio Atesino
Grape harvest	End of September to middle of October
Vinification	Gentle pressing and temperature-controlled fermentation in stainless steel
Tasting notes	<p>Color: pale straw yellow with greenish hues</p> <p>Aroma: aromatic, with notes of nutmeg, fruity notes of citrus and apricot</p> <p>Taste: elegant and fresh with a well-balanced acidity and delicate mineral aftertaste, pleasant residual sugar</p>
Food pairings	Typical desserts of Alto Adige like filled donuts and apple strudel
Serving temperature:	10 - 12 °C
Alcohol	13 % vol*
Residual sugar	45 g/l*