

VINALIA

MOSCATO GIALLO

Südtirol • Alto Adige DOC



Named after the ancient Roman wine festivals, the Passito Vinalia is a dessert wine that is ideal with apple strudel.

Grape variety	Moscato Giallo
Area of cultivation/ climate	Sun-blessed sites on the slopes around Bolzano at 300 to 400 meters a.s.l.
Grape harvest	End of September to middle of October
Vinification	Carefully selected grapes are air-dried on racks, gently pressed in February of the following year and slowly fermented in French barriques. The high sugar concentration causes fermentation to stop at about 10% ABV.
Tasting notes	<p>Color: golden with amber hues</p> <p>Aroma: fruity aromas of ripe apricot, pineapple, sugar melon and peaches, candied exotic fruits such as mango</p> <p>Taste: full-bodied and opulent with a well-balanced acidity and creamy mouthfeel</p>
Food pairings	As a dessert wine with pastries, strudel or mature blue cheeses
Serving temperature:	10 - 12 °C
Alcohol	9,5 % vol*
Residual sugar	250 g/l*