



CANTINE  
**MONFORT**

DINAMICITÀ E PASSIONE

## **MOSCATO GIALLO**

*IGT Vigneti delle Dolomiti*

### **PRODUCTION AREA**

Trentino – Hilly slopes of Meano (300 mt)

### **SOIL VARIETY**

Sandy

### **TRAINING SYSTEM**

Pergola trentina

### **GRAPE VARIETY**

Moscato Giallo 100%

### **CHARACTERISTICS**

The choice of the best possible harvesting period and the selected low-yielding vines which are planted at high altitudes (500-600 metres) produce a must with high sugar content and high acidity in the grapes.

Subsequent cold fermentation on the skins and supervised fermentation at low temperatures permits the production of a sugary residue accompanied by high aromatic and acidic content that contribute to the particular nature of this wine.

Colour: pale yellow, sometimes golden.

Bouquet: aromatic, distinctive, rose and muscat notes.

Palate: intriguing, with a delicate softness, a pleasantly zesty freshness.

### **ALCOHOL LEVEL**

10 %

### **GASTRONOMIC SUGGESTIONS**

Fruits puffs and desserts. Ideal with white meat patés.

### **SERVING TEMPERATURE**

10-12°C

Available in cases of 6, 500 ml bottle.



CANTINE MONFORT S.R.L. - AMMINISTRATORE UNICO

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