



CANTINA D'ISERA

Moscato Giallo

Trentino • D.O.C.

The Moscato Giallo is an aromatic vine that boasts a tradition dating back centuries in the region. On the warm, sunny lands of Vallagarina, it well expresses its aromatic characteristics gleaned from the significant temperature differences between the day and the night. The Moscato Giallo Cantina d'Isera has a bright straw yellow colour with greenish hues. Rich and balanced at the palate, pleasantly acid and with excellent aromatic aftertaste. The ideal accompaniment to fish, aromatic herbs and fresh cheeses. Best served at 12-14°C.

Vine: Moscato Giallo

Production area: Hills of the municipality of Isera and Rovereto

Exposure and altitude: EAST, WEST 350 - 500 metres above sea level

Soil composition: gravelly, limy, sandy, with good drainage

Training system: Trentino simple pergola

Plantation density: 5,000 vines/hectare

Vinification: manual harvest from 10th to 20th September.
White vinification with cold maceration on the skins for one night, static decanting and fermentation at controlled temperatures.
Refinement in steel tank before bottling.

