# MOSCATO GIALLO

**General Notes:** Variety typically grown in Trentino Alto Adige, the origin of the Moscato Giallo actually belongs to very distant lands. It is assumed, in fact, that this variety comes from Syria, although for some this would be a questionable theory. What we know, with certainty, is that the Yellow Muscat - thanks to research conducted on its DNA - is a relative of the Moscato Bianco, or the Muscat Blanc à Petit Grains. A link that, in any case, makes it different from the illustrious relative, something that is also evident in its wines, both in terms of smell and taste. Yellow Moscato is prevalently widespread in the north-eastern part of Italy, specifically in Trentino Alto Adige, Veneto and Friuli Venezia Giulia. In the territories where it is present, the Yellow Muscat is sometimes called with specific names and typical of certain areas: Goldmuskateller in South Tyrol, Moscato Fior d'Arancio in the territory of the Euganean Hills in Veneto. Production process: Cool filtered pre-clarification and subsequent controlled cool fermentation at 15-18°C maximum Aging: Aged in stainless steel tanks on fine lees for 4 month

**Gastronomical Matching:** Best served with mature cheese types, fine Asian kitchen and richer cuisine harmonize well with this wine's fruity components, also recommended with pastries, especially with Colomba Pasquale (typical Easter dessert in Italy ( Colomba means Dove)

# Product Description

**Winery:** Castel Sallegg

**Region:** Trentino Alto Adige

**Grape:** Moscato Giallo

**Production Area:** Kaltern – St Josef at Lago di Caldaro

**Appellation:** DOC

**Harvest Period:** End of October

**Soil:** Gravel stone and more reddish soil.

**Plant Breeding:** Guyot

**Serving Temperature:** 10-12 C

**Alcohol Strength:** 13,5% by vol.

**Tasting notes:** Color: Pale yellow with greenish reflexes Nose: Typical fragrance of Moscato, hints of Green Apple, Orange Blossom, Lime, White Rose, Mango, Peach, Sage, Lavander and Rosemary Palate: Juicy and aromatic on the palate with a delicate acidity and strong fruity and floral notes in the finish