

PS  
WINE

premium wine selection

Vini di Qualità

# Grappa di Moscato Giallo

*Istituto Agrario di San Michele all'Adige*

## PRODUCTION AREA

Trentino, Italia

## RAW MATERIAL

Single marc grappa; untreated Moscato Giallo marc fermented in special containers.

## DISTILLATION

Discontinuous alembic in bain-marie

## MATURATION

Conservation with high alcoholic content for about 8 months.

## ALCOHOL

43%

## TASTING NOTES

The Moscato Giallo grapes come from the “Fontane Alte” vineyard, characterized by particular climatic conditions such as to enhance the varietal aromatic characteristics.

The manual harvest allows you to confer in the winery undamaged grapes that are subjected to a soft pressing. The marcs obtained from soft pressing of the grapes are fermented with a lot of attention by controlling the duration and the temperature. After a short period of maceration the marc distillation of Moscato Giallo is carried out in a very short time with the aim to preserve as much as possible the delicate primary aromas.

It is a stylish grappa, characterized by an intense and characteristic scent of the grapes of origin. The taste is intriguing, harmonious and persistent. Serve fresh but not cold, at a temperature of 15°C.

## SIZES AND PACKAGING

70 Cl bottles.

