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South Tyrol DOC
2016



Selection

TURMHOF

Moscato Giallo

DESCRIPTION

This wine, with its brilliant pale yellow color, has the beguiling aroma of fresh Muscat grapes so typical of its variety, flowery and intensely fruity. It has an elegant, finely structured body, is decidedly tangy and has a fresh taste with a beautiful acidity.



100 % Moscato Giallo



Aperitif! Spicy starters, Asian cuisine



50.0 – 53.6 °F
10 - 12 °C



Hillside vineyards in Niclara
South/south-eastern exposure
820 to 984 feet | 250 to 300 m



Pergola and guyot
1,416-2,832 vines/acre|3,500-7,000 v./ha
Year of planting: 2007 and later



489 to 578 gallons (UK) per acre
55 to 65 hl per hectare



8,000



Alcohol = 13 % byVol
Acidity = 6.3 g/liter
Residual sugar = 3.8 g/liter

SOIL CONDITIONS

Chalk gravel moraine soil

HARVEST AND VINIFICATION

After six to eight hours maceration on the skins, there follows fermentation in steel tanks at a temperature of 68 °F (20 °C). Thereafter the wine matures for six months on the fine lees.

INFO



up to 5 years