ROTALIANA
CANTINA IN MEZZOLOMBARDO

MOSCATO GIALLO

An aromatic, crisp white, offered in dry version. An excellent aperitif, with its tangy acidity and citrus notes it pairs well with spicy food such as Asian dishes.

OTHER INFORMATION

Vineyards:
Mainly located in Mezzolombardo, San Michele and Val di Cembra, using the simple Trentino pergola training system
Soil:
Fresh, middle depth and sandy soil
Harvest:
The grapes are picked by hand since late September
Fermentation & and ageing:
Short cold maceration of the must with the skins, prior to fermentation; then laying of the new wine over its yeasts for at least 5 months
Bottle ageing:
Brief bottle-ageing before being released
When to drink it:
Drink it young

Year: 2025
Wine style: Aromatic, dry white wine
Grapes: moscato giallo
Alcohol: 12.50% vol.
Total acidity: 5.47 g/l
Sugar: 4.0 g/l
Serving temperature: 10-12°C
Wine maturity: ready

Contains sulfites

golden yellow

aromatic, with grapefruit, citrus, apple and nutmeg notes

juicy, with mineral flavours and intense lingering finish

FOOD PAIRING

Risotto and white meat dishes with herbal and spicy notes, mature cheeses, Asian food.