



KETTMEIR

Kettmeir S.p.A.  
39052 Caldaro (BZ)  
Tel. +39 0471 963 135  
Fax +39 0471 963 393  
www.kettmeir.com  
info@kettmeir.com

## Moscato Giallo Vallagarina I.G.T.

VARIETY:	Pinot Nero
PRODUCTION ZONE:	The Vallagarina around Rovereto
POSITION AND ALTITUDE:	From south-east to south-west; between 200 and 300 m above sea level
TYPE OF SOIL:	Various, from fertile made ground on the valley floor to autochthonous soils, especially of calcareous origin
TRAINING SYSTEM:	Pergola
PLANTING DENSITY:	3000-3500 vines per hectare
HARVEST TIME:	Between the beginning and the middle of October
ALCOHOL VOLUME:	10 % vol.
SERVING TEMPERATURE:	12°-14°C
RECOMMENDED GLASS:	A medium-sized tulip-shaped glass
AGEING POTENTIAL:	2 years

### TECHNICAL PROFILE

White wine vinification, with a brief maceration on the skins and subsequent soft pressing of the grapes and fermentation in stainless steel at a controlled temperature of 17°-18°C. Maturation takes place on the lees in stainless steel tanks until the end of January, when the wine is prepared for bottling.

### ORGANOLEPTIC PROFILE

It has a straw yellow color and an intense perfume that is typical of the variety. It displays a fresh but pleasantly sweet taste on the front palate and also a persistent, well-balanced finish.

### SERVING SUGGESTIONS

It is ideal with dry pastries or with the typical desserts of the Alto Adige.

Moscato Giallo

