

## MOSCATO GIALLO



We were inspired and almost haunted by the taste of an aged (back then, it was 18 years old) dry Moscato Giallo wine of the "homemade" 1970's vintage that surprisingly evolved very well. We started our own production with the 1989 vintage, growing the grapes on ancient trellised vineyards, on a low hillside just North of Trento (at an altitude of approximately 300 metres); the grapes are hand picked in late September-early October and are macerated without the skins with a brief rest in the press prior to crushing. We ferment the must by paying great care to the yeasts and we allow the wine to rest on its lees. We bottle it in spring.

Trivia: Moscato Giallo, which was introduced to the Trentino Alto Adige region two-thousand years ago by the Romans, is a local staple grape.

We offer the current year's vintage but it has good ageing potential.



### Organoleptic properties

**COLOUR:** straw-yellow.

**AROMA:** intense floral aroma with the traditional strong notes of moscato.

**FLAVOUR:** dry, harmoniously acid to the palate, its pleasantly aromatic fragrance brings to mind the essence of the grape itself, and its delicate, non-invasive, harmonious aftertaste is exquisitely seductive.



Best enjoyed at a temperature of 9-12°C.

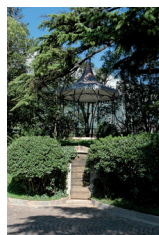


Great as an aperitif, it also pairs well with white meats and fresh cheeses; perfect enjoyed with prosciutto and melon.



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