

Castel Firmian

Moscato Giallo

TRENTINO DOC

Aromatic variety made exclusively from estate harvested grapes which grow in a small area in the south of Trentino, where mild climate and the air coming from Lake Garda emphasise its overwhelming fragrances.



Production area

We grow this variety in a small area north of the Lake Garda, in Trentino.

Grapes Moscato

Vinification

A part of the Moscato Giallo grapes is left to naturally overripen on the vine. Traditional vinification with cold maceration on the skins and fermentation at controlled temperature (16-18°C). The fermentation is interrupted by cooling down the must to obtain the desired level of natural sugars.

Alcohol content

10,5%

Serving temperature

8-10°C

