



GAIERHOF S.r.l.

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LOAL MOSCATO GIALLO DOLCE **Trentino DOC**

PRODUCTION AND VINIFICATION AREA

It originates from vineyards located in different areas of the Trento province, particularly in Besenello, cultivated with the pergola trentina system in alluvial and sandy loam soils.

Grapes undergo an immediate light pressing, which is followed by a short cold maceration and fermentation at a controlled temperature, until a dry wine is obtained. Part of our moscato is kept sweet, at low temperature; at the time of bottling, a part of the must is added to the dry Moscato wine. This way we obtain the characteristic Moscato Giallo Dolce "Gaierhof".

GRAPE VARIETY

Moscato Giallo: the bunch is fairly big, cylindrical, with one or two wings, quite straggly; the berry is medium-sized, thick, intense yellow, with a fleshy, juicy pulp characterized by a pleasant musk flavour. The leaf is medium-sized, round, with three lobes.

SENSORY EVALUATION

Bright straw-yellow colour with golden hues.

At the nose it is typically aromatic, very intense. The aroma is reminiscent of the grape, with notes of tropical fruit and sage. The flavour is sweet, rich and pleasant, with a balanced and harmonious structure.

Sugar content: 60 gr/l

FOOD PAIRING

It is a sweet white wine suitable for fruit and desserts. A must try with Strudel of Trentino, apple pies and zelten. Interesting is the combination with soft cheeses, such as crescenza.

SERVING TEMPERATURE

12° C. Uncork at the time of serving. It must be consumed young.