

E G G E R
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**Dry, minerally, intense –
our superbly quaffable Moscato Giallo**

MOSCATO GIALLO DOC

ALPINE

DESCRIPTION

Bright yellow, intensive aromas of nutmeg and ripe peach. Juicy and opulent on entry with an ever present crisp acidity well balanced by a pleasant fruit sweetness.

GRAPE VARIETY

Moscato Giallo

PRODUCTION AREA

Select site in Bolzano – Leifers zone at 250 m a.s.l., sandy loam soils.

VINIFICATION

Cold maceration before pressing, fermentation at controlled temperature. Five months aging on the lees in stainless steel tanks.

GRAPE HARVEST

End of September

AGE OF VINES

3–7 years

WINE PAIRINGS

Goes well with fish starters, pâté, goose liver, crustaceans and shellfish, and spicy oriental cuisine; also excellent as an aperitif.

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