

Sanvigilio Moscato Giallo Liquoroso
Trentino DOC

General characteristics:	Special dessert wine characterised by a delicate and peculiar bouquet. Especially appreciated by women, it is the perfect accompaniment to desserts.
Production area:	Some vineyards in the Vallagarina valley, calcareous soils in the municipalities of Besenello and Mori (southern area of Trentino)
Grape varieties:	100% Moscato Giallo, grown in Trentino from time immemorial.
Vinification and maturation:	After grapes are crushed, a short cold maceration on the skins is made as to allow a better extraction of the aromas. Fermentation takes place at controlled temperature, followed by the addition of alcohol, which makes it a "liqueur wine". The wine is then stored and refined in stainless steel tanks, with a short maturation in oak casks prior bottling
Analytical data:	Alcohol: 15,00 % vol. Total acidity: 6 g/l Net dry extract: 22 g/l Residual sugars: 80 g/l
Organoleptic characteristics:	Golden yellow colour; intense and delicate bouquet with clear aromatic notes. Appealing and sweet flavour, good and elegant structure, charming warm sensation on the palate and peculiar character.
Food pairing:	The traditional Italian patisserie made with apples; it also matches well with creamy Panna Cotta. Ideal accompaniment to after-meal convivial conversations.
Serve at temperature:	12°C