



MANINCOR

MOSCATO GIALLO 2017

Origin:	Italy
Quality grade:	DOC
Site:	Wetterloch, Vogelleiten, Leiten, Panholzer
Site Type:	hilly land
Varietal:	Goldmuskateller 100 % 15 - 20 years 5300 plants/ha 3500 - 4500 liter/ha
Geographical Orientation:	east, south
Sea Level:	240 - 370 m
Soil:	gravel loam lime gravel moraine deposits



CELLAR

Harvest:	handpicked
Malolactic Fermentation:	yes
Skin Contact:	12 hour(s)
Fermentation:	spontaneous large wooden barrel used barrel steel tank
Bottling:	20000 bottles


DATA

Wine Type:	Still wine white dry
Certificates:	respect - BIODYN
Allergens:	sulfites
Drinking Temperature:	8 - 10 °C
Aging Potential:	small (3 years)
Optimum Drinking Year:	2018 - 2021

WINE DESCRIPTION

Intense golden yellow in colour, this seductive wine displays a ravishing floral perfume together with nutmeg, cedar, apricot and grapey fruit supported by a streak of racy, vibrant acidity.

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