



# MANINCOR

## MOSCATO GIALLO 2017

DOC


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



### CELLAR

<b>Harvest:</b>	handpicked
<b>Malolactic Fermentation:</b>	yes
<b>Skin Contact:</b>	12 hour(s)

Manincor | St. Josef am See 4 | 39052 Kaltern | Italy

info@manincor.com | [www.manincor.com](http://www.manincor.com) |  | [www.facebook.com/manincor.wine/](https://www.facebook.com/manincor.wine/) | [www.instagram.com/manincor.wine/](https://www.instagram.com/manincor.wine/)  
| [manincor.winnershop.store/alle-weine/](http://manincor.winnershop.store/alle-weine/)

<b>Fermentation:</b>	spontaneous large wooden barrel   used barrel steel tank
<b>Bottling:</b>	20000 bottles

## DATA

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