



GOLDMUSKATELLER

SÜDTIROL ALTO ADIGE DOC

DESCRIPTION

Its varietal character produces a highly intensive scent and taste, reminiscent of very ripe fruit with nutmeg notes. Its discreet natural residual sweetness and pleasant acidity make it a popular aperitif wine:

FERMENTATION

slow fermentation at controlled temperature in stainless steel followed by maturation on fine yeast for 5 - 7 months, no malolactic fermentation

RECOMMENDED PAIRINGS

Aperitif, desserts, ripe blue cheeses

VINE TRAINING SYSTEM Guyot

SERVING TEMPERATURE 6° - 8°C



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