



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