



Sun

NALS MARGREID
— 1932 —

Moscato Giallo

TRADITION

Wine varietal

100% Moscato Giallo

Denomination

Alto Adige DOC

Altitude

220-350 m

Exposure

South/south-east

Terroir

The SUN Moscato Giallo vineyards can be found on a gentle slope in Magrè. The white chalky gravel soils have a high content of humus.

Climate

The Mediterranean climate is characterised by hot summers and mild winters, as well as the Ora, a warm afternoon wind that comes from Lake Garda to the south.

Vinification

The grapes are harvested by hand. Afterwards, the clarified must is fermented for around three weeks in stainless steel tanks. Before being bottled, the young wine is aged on the lees for a further five months.

Colour

Intense straw yellow, with remarkable depth

Nose

Complex, with melon and yellow-flesh peach, and undertones of fresh sage

Palate

Taut, juicy and zesty with a beautiful crisp flavour

Recommended pairings

Asparagus risotto, crispy fried artichokes

Serving temperature

10-12°C

Storage

Store in a cool location at a temperature of 10-13°C, with at least 60% humidity