



Baronesse

NALS MARGREID
— 1922 —

Moscato Giallo Passito

SELECTION

Wine varietal

100% Moscato Giallo

Denomination

Alto Adige DOC

Altitude

220–350 m

Exposure

South/south-east

Terroir

The vineyards are situated in the area surrounding Magrè, at the foot of a gentle slope and at an altitude of between 220 and 350 metres with a southern/south-eastern exposure. The white chalky gravel soils contain well-ventilated humus.

Climate

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

Vinification

The grapes are initially harvested by hand in small crates, and then dried for five months in the drying lofts on the Baron Salvadori estate. Once the grapes are more concentrated, they are then gently pressed and fermented in small oak barrels. The young wine is then aged on the fine lees for 12 months and in the bottle for further 6 months.

Colour

Orange yellow, with an excellent depth of colour

Nose

Rich, recalling fruits in syrup, peach, pineapple and candied fruit

Palate

Very long and fresh, with beautiful aromatic tension and a persistent mineral finish

Recommended pairings

Blancmange, panna cotta, ripened cheese

Serving temperature

10–12°C

Storage

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