





TRENTINO





MOSCATO GIALLO

ATHESIM FLUMEN

CLASSIFICATION | Trentino Controlled origin denomination

NAME | MOSCATO GIALLO

COMPOSITION | 100 % Moscato Giallo

PRODUCTION AREA | Alluvial fans of Besenello

CULTIVATION METHOD | Pergola Trentina

HARVEST | Hand picked

VINIFICATION | Reduced cycle of cryomaceration with fermentation and aging in stainless steel barrels

TASTING NOTES

Colour | Straw yellow Aroma | Hints of sage, lemon balm, lemon and tropical fruit Taste | Aromatic, soft and persistent, agreeably sweet

ALCOHOL CONTENT | 12% vol.

AVAILABLE FORMAT | 50 cl.

SERVING TEMPERATURE | 10°C

MATCHINGS | Excellent with desserts or as an aperitif

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