



CASTEL BESENO

CLASSIFICATION | Trentino Superiore
Castel Beseno
Controlled origin denomination

NAME | Castel Beseno

COMPOSITION | 100% Moscato Giallo

PRODUCTION AREA | Alluvian fans of Besenello

CULTIVATION METHOD | Pergola Trentina

HARVEST | Hand picked using crates and "arelle"
(special drying racks)

VINIFICATION | After raising in drying chambers for at
least 2 months, chusching and reduced cycle of
cryomaceration with fermentation and aging in
stainless steel barrels

TASTING NOTES

Colour | Straw yellow

Aroma | Hints of sage, lemon and dried tropical fruit

Taste | Aromatic, sweet, soft and persistent

ALCOHOL CONTENT | 11,5% vol.

AVAILABLE FORMAT | 50 cl.

SERVING TEMPERATURE | 10° C

MATCHINGS | Desserts, sweet and salty finger food
and after meals as meditation wine