



de Tarczal Trentino Moscato Giallo D.O.C.

(tren-TEE-noh moh-SKAH-to JAH-lo)

A beautiful Italian clone of the famous Muscat Blanc à Petits Grains, this lively, fresh wine abounds with floral notes, apricot, peach, and exotic fruits. The impression from the aromatics is that you are about to taste a sweet wine, but you are in for a surprise. What is delivered is a crisp, dry, and elegant wine with intense sage and apple that linger on the palate. Quite hard to match, this is NOT the sweet sparkling Moscato d'Asti, but a remarkable classic white.



LOCATION

Trentino-Alto Adige, Italia.
(*Marano d'Isera*)
17 hectares. 300 meters.



SOIL

Basalt. Volcanic.



ESTATE

de Tarczal.
(day TARK-zahl)



VINE

Guyot. Pergola Trentina.
4,500-5,000 vines per hectare.
1 bottle per plant average yield.



WINEMAKER

Ruggero de Tarczal.
(roo-JAY-roh
day TARK-zahl)



VINIFICATION

Fermentation in temperature
controlled stainless steel tanks.



VARIETALS

100% Moscato Giallo.



BARREL

No barrel aging.



RESIDUAL SUGAR

3.4 grams per liter.



MATURATION

3 months in the bottle.



ACIDITY

6.13 grams per liter.



VINTAGE PRODUCTION

400 cases.



ALCOHOL

12.4% by volume.



FOOD PAIRING

Thai food, mildly-spicy cheeses,
and hard Alpine cheeses.



Discovering the best hand-harvested, family-owned, earth-friendly Mediterranean wine.

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