

Castel Pietra

Moscato

VIGNETI DELLE DOLOMITI IGT

Wine made from our members' Moscato Giallo grapes, cultivated in the areas north of Lake Garda, where the climate mitigated by the lake perfects the grapes' aromatic ripening.



Production area

Wine made from our members' Moscato Giallo grapes, cultivated in the areas north of Lake Garda, where the climate influenced by the lake perfects the aromatic ripening of the grapes.

Grapes Moscato

Vinification

The grapes are harvested in mid-September, then pressed and de-stemmed. Once cooled, they remain in the press for a few hours, where cold maceration allows for a greater aromatic extraction. The must obtained after a soft pressing is clarified and fermented at a controlled temperature of 15°C. After fermentation, up until bottling, the wine is kept in steel tanks at a low temperature to avoid the loss of aromas and oxidation.

Alcohol content

12%

Serving temperature

