



GIACOMO
SALMASO

“DI GIÀ” MOSCATO GIALLO SECCO IGT VENETO



GRAPE VARIETY USED

Moscato giallo (the most widely known and noble variety of the Euganean Hills. This is a vine with medium sized leaf producing mid-to-large sized pyramid shaped bunches of medium sized thick-skinned grapes with an evident pruinescence.)



PRODUCTION ZONE

Regional Park of
the Euganean Hills



ALCOHOL CONTENT

12.5 to 13.5 % by vol.,
depending on vintage



SERVING TEMPERATURE

8 to 10 °C

Training System

Spur pruning

Vinification Process

Fermentation at a controlled temperature of 16 to 20 °C for 10 to 15 days.
Aged in concrete barrels for 6 to 7 months.

Description

Di Già is straw yellow in colour with golden flecks. While not the easiest wine to propose to customers, as for many the word “Moscato” is synonymous with “sweet”, overcoming this misapprehension opens up whole new world: the nose is fine and elegant, with an intense bouquet of aromas redolent of ripe yellow-fleshed fruit such as peach and apricot, and candied fruit such as apricot and orange, complemented by persistent musk notes. On the palate, this wine flaunts a bold body with a pleasant acidity and marked aromatic elements, finishing with a delightful bitterish note. Superbly structured with perfectly balanced freshness and minerality.

Pairings

A multifaceted wine excellent both as an aperitif or with a meal. The ideal companion for dishes with smoked, spiced or richly aromatic elements such as baccalà, asparagus, cheeses, light battered and fried morsels, fish based appetisers, pumpkin risottos and fish tartare.

Azienda Agricola Giacomo Salmaso

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