



VILLA MEDICI

# Moscato Giallo

TRE VENEZIE IGT

Friendly, like our villages



**PROFILE**

This is an extremely soft and friendly wine, with the unmistakable traces of Moscato. Our particular wine represents the epitome of fragrance. Its intense, unmistakable scent literally invades the winery at harvest.

**OPPORTUNITIES FOR ENJOYMENT**

It is the perfect wine for an evening among friends, when chatting after dinner. Excellent for celebrating with those who prefer still wines to bubbles. But also for a sweet snack at tea time. A bit of trivia: churches in Sommacampagna use it for mass.

**VINEYARDS**

Municipality of Sommacampagna (Verona), on the edges of the eastern moraine hills of the Lake Garda basin.

**SOIL**

Calcareous, clay-rich, rocky, with good exposure.

**VINE TRAINING**

Guyot

**PLANTING DENSITY**

4000/4100 vines per hectare

**YIELD**

120 q/ha

**HARVESTING PERIOD**

September

**VINIFICATION AND AGEING**

Destemming and crushing. Gentle pressing. Fermentation in steel tanks at a controlled temperature of 18°C for about 20 days.

**TASTING NOTES**

 Straw yellow

 Moscato, exuberant exotic notes

 Pleasantly sweet, aromatic, lively



100% Moscato Giallo



Serving temperature: 8° - 10° C



12 % vol

Azienda Agricola Villa Medici di Caprara Luigi  
Via Campagnol, 9 - 37066 Sommacampagna  
VERONA — ITALY