

## A.A. MOSCATO GIALLO PASSITO "SISSI"

The original nutmeg aroma of the Moscato Giallo meets the floral and tropical hints of the Traminer aromatico in this golden sweet nectar - named after the erstwhile Empress Elisabeth "Sisi". Only a few sites have the potential to leave the grapes to ripen until the leaves fall from the vine. In so doing, through the natural process of evaporation, they lose volume and weight, and their sugar content increases. In favourable weather conditions, the berries are also affected by noble rot, which lends the wine a unique aroma. A concentrated temptation of apricots, vanilla and nutmeg with unique longevity.



### RANGE:

Vineyard range and rare vintages



### GROWING AREAS:

Merano, Lana, Cermes, Marlengo  
350 - 500 m



### AGE OF VINES:

10 - 20 years



### TASTING NOTES FROM OUR WINEMAKER:

The colour is a golden yellow with a greenish shimmer. The bouquet is rich, reminiscent of citrus fruits, rose petals, apricots and vanilla. Sweet, dense and persistent.



### SHELF LIFE:

15 years +



### ANALYSIS - VINTAGE 2017:

ABV: 12,0 %  
TOTAL ACIDITY: 8,1 g/l  
RESIDUAL SUGAR: 280 g/l



### VARIETY:

Moscato Giallo with a small amount of Traminer Aromatico



### SOIL:

light, permeable morainic



### VINIFICATION:

The hand-picked grapes dry for 2 months in small boxes. It follows the alcoholic fermentation and aging on the fine lees for about 12 months in steel tanks and in tonneaux.



### WINE & FOOD:

as aperitif and dessert wine, with mature blue cheeses and traditional South Tyrolean desserts, such as "Strudel" and "Marillenknödel"



### SERVING TEMPERATURE:

8 - 10°C



### AWARDS:

2015: Doctor Wine 2019: 91 points  
2016: I Vini di Veronelli 2019: 3 Stelle  
2016: Vitae 2020: 4 Viti  
2016: Doctor Wine: 91 points  
2016: Vini buoni d'Italia: 4 Stelle + Corona  
2017: Vini buoni d'Italia 2021: 4 Stelle  
2017: Vitae 2021: 4 Viti