

## Amistar Grappa Moscato Giallo

**Vine variety:** 100% Moscato Giallo

**Description:** A moscato-grape stands out for its fruity aroma and we can enjoy the same in our grappa. An intense scent of flowers or moscato on the nose. Due to the maturation in the bottle, it also tends towards a scent of exotic fruits (due to the drying of the grapes).

In the drink, too, we find its fruity exoticism and its persistent taste.

**Position:** Grapes come from a vineyard in Magré

**Land:** Sandy to gravelly, loamy limestone soils.

**Harvest:** End of September to beginning of October

**Yield:** About 40 hl/ha

**Development:** White-wine vinification. The selected Moscato Giallo parcels are dried on the vine or, if necessary, in the roof, later pressed and used for the Moscato Giallo sweet-wine-reserve. While the so-called rest, the marc, is then fermented in small tanks and distilled in our distillery on a water bath in 2 passes.

**Shelf life:** 10 years and more

**Serving temperature:** 15°C

**Food recommendation:** Serving a Grappa with a dish sounds very extravagant, but it is quite exciting. Especially in desserts, Moscato Giallo Grappa can be matched with, for example, a mascarpone cream refined with moscato and a few fruits; this Grappa is also a taste sensation with cheese, such as South Tyrolean goat's cheese or with a Robiola (Tre Latti goat's, sheep's, cow's cheese).

# AMISTAR *Tradition*

The family name De Silva comes from our ancestors and stands for the selection of the best grape qualities and care for the soil of the old, deep-rooted vineyards. Origin and character from our vineyards make the difference.

