



## Moscato Giallo

**Synonym:** Goldenmuskateller, Moscatel, Moscato alla Siria, Moscato Sirio, Muscat du Pays, Valais, Muscatedda

**Commonly mistaken for:** Moscato Bianco, Moscato Fior d'Arancio.

**Origin:** It was believed that Moscato Giallo was introduced to Italy from Syria but DNA testing has shown that it is the offspring of Moscato Bianco (or Muscat Blanc à Petits Grains). According to Calò A. and others (2001), the variety probably arrived in Italy during the Middle Ages with Venetian merchants. It is grown mainly in the cool north of Italy across Alto Adige (where it is known as Goldenmuskateller), Friuli and Trentino.

**Agronomic and environmental aspects:** Moscato Giallo is best suited to friable soils, particularly of calcareous and volcanic origin. It grows well in hilly regions on sloped vineyards. Vigorous and early to mid ripening, the vine is suitable for a variety of training systems and pruning techniques. In the Trentino region wide training system (pergola) and cane pruning is used, while in Emilia region (and Colli Euganei) vertical shoot positioned (VSP) systems with spur pruning is used.

### Diseases, pests and disorders:

When it comes to fungal diseases, it has medium resistance to downy and powdery mildew but high resistance to botrytis due to its loose bunches and thick skins. Susceptible to phomopsis and iron deficiency.

### Description:

Growing Tip:	fully open, medium cottony, of whitish green colour with coppered edges.
Leaf:	medium surface area, circular, 3-lobed or orbicular. Has a U or V-shaped petiolar sinus, lateral sinuses V-U shaped. The profile is slightly undulating with revolute lobes. The upper surface is without hairs, of light green colour.
Bunch:	medium-large or large, of pyramidal form, long, with one or two wings, loose density of berries.
Berry:	of medium dimensions, round or slightly oblate; thick skin, strongly covered by bloom, of a uniform golden yellow colour. The flesh has a characteristic muscat flavour.
Vegetation growth habit:	erect
Vigour:	high
Average bunch weight:	medium (180-250 g.)
Average bunches per shoot:	1 or 2

### Growth Stages:

Time of budburst:	medium
Time of flowering:	medium
Time of veraison:	medium
Time of harvest:	early or medium

### Wine characteristics:

The thick yellow skins of Moscato Giallo created wines that are golden in colour. Unlike other Moscatos, it does not have a dominant 'grapey' aroma; instead it shows floral and musky spices. It can be made into dry or sweet wines but is rarely made into a sparkling wine perhaps due to its low acidity. Sweet wines can appear sweeter due to this low acidity. It's also used to make botrytis or passito style dessert wines.

### The Australian Experience:

In the late 2000s and early this decade Moscato was an on-trend drink for the Australian general public. During this time a lot of Moscato Giallo was planted because of its ability to make a Moscato wine with some substance and texture on the palate as well as the heady muscat florals consumers were craving. Other muscat varieties can be all perfume and not so much body so Moscato Giallo saw a spike in popularity during this period. At Chalmers we have been making a 5.5% alc/vol Asti style frizzante Moscato from Moscato Giallo since 2011 and it has been very well received both by consumers and the wine media for its prettiness and gentle complexity.

### Available Clone:



#### Moscato Giallo VCR 5

- Clone selected in the Friuli region;
- it is characterized by high vigour and productivity,
- big and long bunches with loose density of berries
- has chalky texture to support the classic muscat florals

### Maturity Data: Chalmers Heathcote Vineyard

	25/2/19	28/2/19	3/3/19	6/3/19	9/3/19	12/3/19
<b>Moscato Giallo VCR 5</b>						
<b>Baume</b>	9.2	10.2	10.0	11.2	11.2	11.8
<b>pH</b>	3.48	3.54	3.63	3.471	3.70	3.74
<b>TA</b>	5.4	4.6	5.2	4.4	4.0	4.0

	7/2/18	12/2/18	15/2/18	19/2/18		
<b>Moscato Giallo VCR 5</b>						
<b>Baume</b>	10.0	11.0	11.2	11.8		
<b>pH</b>	3.36	3.45	3.54	3.70		
<b>TA</b>	7.0	6.3	6.0	5.4		