

Moscato Giallo

*By Peter Dry, Emeritus Fellow,
The Australian Wine Research Institute*



BACKGROUND

Moscato Giallo (moss-KAH-toh gee-AHL-oh) is an old variety, mainly grown in Trentino-Alto Adige and Friuli for varietal wines in their DOCs. According to folklore it was thought to have originated in the Middle East or in Greece; however, recent DNA analysis suggests a southern Italian origin. It has a parent-offspring relationship with Moscato Bianco. Principal synonyms are Fior d'Arancio (Padova), Golden (Gelber) Muskateller (Bolzano), Moscato dalla Siria, Muscat du Pays and Muscat Vert (Switzerland) and Muscatedda (Sicily). Moscato Giallo is used for sparkling and sweet wines in Veneto (Colli Euganei DOC and Corti Benedettine del Padova DOC) and Friuli (Isonzo DOC). In Switzerland, Muscat du Pays vineyards in Valais have been shown to be a mixture of Moscato Giallo and Moscato Bianco. Global area in 2010 was 1470ha, mainly in Italy. There are at least nine wine producers in Australia,

mainly in Victoria with fewer in South Australia, New South Wales and Queensland.

VITICULTURE

Budburst is mid-season and maturity is early to mid-season. Vigour is high with an erect growth habit. Bunches are medium to large and loose to well-filled with medium tough-skinned yellow berries with muscat flavour. Yield is good. Both long and short pruning are used in Italy. It is moderately tolerant of oidium, downy mildew, bunch rot and wind damage. There is clonal variation in Italy with respect to aromatic intensity.

WINE

Moscato Giallo wines have an attractive yellow colour and are intensely aromatic with a fruity flavour similar to Moscato Bianco. Descriptors include muscat, floral and sherbet. In Australia, it is used for refreshing, light and fruity wines, slightly sweet and either sparkling or just spritz. It may also be used for dessert wines.

For further information on this and other emerging varieties, contact Marcel Essling at the AWRI (marcel.essling@awri.com.au or 08 8313 6600) to arrange the presentation of the Alternative Varieties Research to Practice program in your region.