

TERRITORY

PRODUCTION AREA

Select vineyards cultivated in Sicily

GRAPE VARIETY

Moscato di Alessandria and Moscato Bianco

SOIL

Mixed composition

ALTITUDE

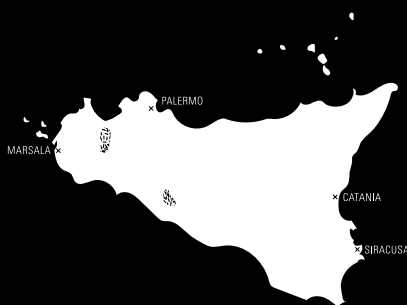
In both cases between 50 and 150 metres above sea level

VINEYARD

Vertical shoot positioning trellised vines with medium-high plant density per hectare

CLIMATE

Insular, hot, dry and very windy



Moscato Bianco

TASTING NOTES

COLOUR

Bright golden colour with light topaz highlights

BOUQUET

Intense and harmonious, delicate Muscat scents with clear notes of sage, acacia and apricot

FLAVOUR

Full, smooth, with notes of acacia honey and pleasant finish of dried figs and raisins

AMBAR



TYPE

Fortified wine

CLASSIFICATION

Typical geographical indication (IGT Terre Siciliane)

HARVEST

By hand, advanced ripening, during the 1st week of September

VINIFICATION

Soft pressing of the grapes, short maceration on the skins and fermentation at controlled temperature, 17° - 18° C, to reach the alcohol content of 5° - 6°. Addition of distilled wine until 15° is reached to stop the fermentation process and preserve most of the must's sugars and their aromas

MATURATION

Up to spring to favour the natural clarification

AGEING

At least 2 months in bottle

ALCOHOL CONTENT

15.5 % vol.

SUGAR CONTENT

125 g/l

SERVING TEMPERATURE

For dessert 14° - 16° C

FOOD PAIRINGS

Perfect with all pastries. To be enjoyed at 8° - 10°C with fruit and ice-cream

STORAGE METHOD

In a cool and not excessively humid environment, away from light

LIFE

Consume within 3 years

FORMAT

75 cl

1ST YEAR OF PRODUCTION

Vintage year 2009



FLORIO

DUCA DI SALAPARUTA

CANTINE
FLORIO