

## TERRITORY

### PRODUCTION AREA

Select vineyards cultivated in Sicily

### GRAPE VARIETY

Moscato di Alessandria and Moscato Bianco

### SOIL

Mixed composition

### ALTITUDE

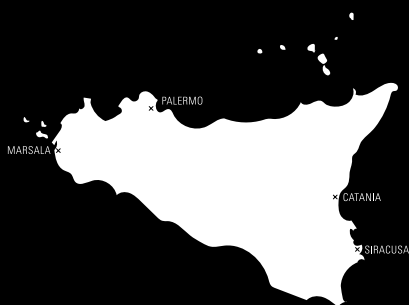
In both cases between 50 and 150 metres above sea level

### VINEYARD

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

### CLIMATE

Insular, hot, dry and very windy



## 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



# GRECALE

### 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 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 1998



DUCA DI SALAPARUTA

