

TERRITORY

PRODUCTION AREA

Select vineyards cultivated in Sicily

GRAPE VARIETY

Moscato di Alessandria, also called Zibibbo

SOIL

Strong calcareous and dry white soils

ALTITUDE

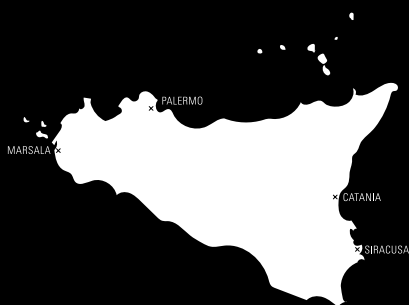
Terraces between 50 and 100 metres above sea level

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 topaz highlights

BOUQUET

Intense and balanced, with clear scents of apricot, elder blossoms and toasted hazelnuts

FLAVOUR

Full, soft and velvety with scents of acacia honey, citron peel, elder, sage and a pleasant finish of fruit in syrup and vanilla



MORSI DI LUCE

TYPE

Fortified wine

CLASSIFICATION

Typical geographical indication (IGT Sicilia)

HARVEST

By hand, advanced ripening, in the second ten days of September.

VINIFICATION

Pressing of grapes super-ripened on the plant and brief contact with the skins. Soft pressing and fermentation at controlled temperature, 17° - 18° C. Once an alcohol content of 5° - 6° is reached, Wine Distillate is added up to approx. 16° to stop the fermentation process and preserve most of the must's sugars

MATURATION

At least 10 months in 225-litre choice oak barrels

AGEING

At least 2 months in bottle

ALCOHOL CONTENT

15.5 % vol.

SUGAR CONTENT

130 g/l

SERVING TEMPERATURE

12° - 14° C

FOOD PAIRINGS

Fine wine for after meals perfect with dry pastries, chocolate desserts, jam tarts and ice-creams, in this case to be served at 8° - 10° C

STORAGE METHOD

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

DURATION

Up to 5 years in proper storage conditions

FORMAT

50 cl

1ST YEAR OF PRODUCTION

1988 harvest



FLORIO

DUCA DI SALAPARUTA

CANTINE
FLORIO