

#### TERRITORY

#### PRODUCTION AREA

Mid-western Sicily, Trapani and Agrigento provinces

#### GRAPE VARIETY

Moscato

#### SOIL

Mixed composition, traces of limestone

#### ALTITUDE

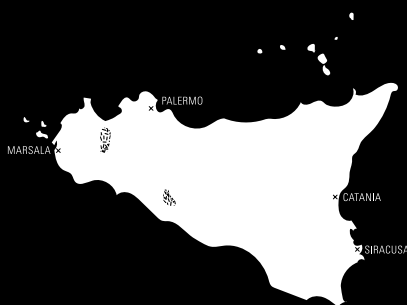
More than 300 metres above sea level

#### VINEYARD

Vertical shoot positioning trellised vines

#### CLIMATE

Inland Mediterranean. Mild winters and dry summers



Moscato

#### TASTING NOTES

##### COLOUR

Bright straw-yellow

##### BOUQUET

Intense and harmonic with clear hints of peach, apricot and citrus notes

##### FLAVOUR

Fresh and lively, well-balanced and with a very pleasant taste

CANTINE  
  
**FLORIO**

## SPUMANTE DOLCE



#### TYPE

Sweet Sparkling wine

#### CLASSIFICATION

Aromatic Sparkling Wine

#### HARVEST

Manually harvested during the early morning, from late August until early September

#### VINIFICATION

Soft pressing of the grapes, after short contact with skins and fermentation at a controlled temperature to reach an alcohol of 6% vol. The partially fermented juice is processed in autoclave in the charmat method, reaching a balance of 7-7.5% alc vol. and a sugar content of 80-85 g/l

#### MATURATION

After the second fermentation, it is then left to mature for two months in pressured tank

#### AGEING

In bottle for at least one month at a controlled temperature

#### ALCOHOL CONTENT

7.0 to 7.5 % by volume

#### SUGAR CONTENT

80 - 85 g/l

#### SERVING TEMPERATURE

6 - 8° C

#### FOOD PAIRINGS

Ideal as a dessert wine, wonderfully combined with cream cakes, biscuits and fruits. Try as an original aperitif.

#### STORAGE METHOD

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

#### LIFE

Spumante to be enjoyed within two years

#### FORMAT

75 cl

#### 1ST YEAR OF PRODUCTION

2011 harvest



DUCA DI SALAPARUTA

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