

## 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°C is reached, Wine Distillate is added up to approx. 16°C 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% by 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

CANTINE  
FLORIO  
1833