

PRODUCTION AREA - Vineyards grown on the hinterland of Noto and Trapani.

GRAPE VARIETY - Moscato di Alessandria and Moscato Bianco.

TYPE - Fortified wine.

CLASSIFICATION - Typical geographical indication (IGT Terre Siciliane).

SOIL - Pantelleria: volcanic origin, very dark and rich in mineral salts. Noto: white soils, extremely calcareous and arid.

ALTITUDE - In both cases between 50 and 150 metres above sea level.

VINEYARD - Traditional bush-trained, in little hollows protected against strong African winds in Pantelleria and high and cordon-trained in the Noto area.

CLIMATE - Insular, hot, dry and very windy.

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.

AGEING - Up to spring to favour the natural clarification. At least 2 months in bottle.

TASTING NOTE

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.

ALCOHOL CONTENT - 15,5 % vol.

SUGAR CONTENT - 125 g/l.

SERVING TEMPERATURE - For dessert 14° - 16° C.

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

1ST YEAR OF PRODUCTION - Vintage year 2009.



■ Moscato Bianco

■ Moscato di Alessandria

