SPUMANTE FLORIO DOLCE

PRODUCTION AREA - Mid-western Sicily, Trapani and Agrigento provinces

GRAPE VARIETY - Moscato

TYPE - Sweet Sparkling wine

CLASSIFICATION - Aromatic Sparkling Wine

SOIL - Mixed composition, traces of limestone

ALTITUDE - More than 300 meters above sea level

VINEYARD - Vertical shoot positioning trellised vines

CLIMATE - Inland Mediterranean (mild winters and dry summers)

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

VINIFICATION - Soft pressing of the grapes, after a brief contact with the skins, and controlled fermentation (16°) to reach an alcohol content of about 6°. The grape juice, partially fermented, is further processed in pressured tank, following the "Charmat" method, to approximately 7-7.5% by volume. The sparkling production process is then stopped to allow cooling, so as to preserve most of the sugars along with the terpenic aromas.

AGEING - After the second fermentation, it is then left to mature for two months in pressured tank, then in bottle for at least one month at a controlled temperature

TASTING NOTE
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

ALCOHOL CONTENt - 7.0 to 7.5 % by volume

SUGAR CONTENT - 80 – 85 g/l

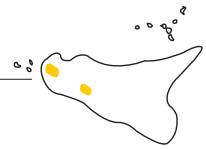
SERVING TEMPERATURE - 6 - 8° C

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

STORAGE - In a cool, dark place

LIFE - Spumante to be enjoyed within two years

FIRST YEAR OF PRODUCTION - 2011 harvest



Moscato