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Passito Moscato  
IGT TERRE SICILIANE



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## Passito Moscato IGT TERRE SICILIANE

**Grape varieties:** Moscato

**Production area:** town of Gela (CT)

**Altitude:** 30 mt asl

**Soil:** sandy, medium texture

**Cultivation system:** spurred cordon

**Average age of vines:** 12 years

**Harvest:** September/October

**Vinification:** soft pressing of berries dried on the vine, fermentation of the must with selected yeasts in stainless steel silos for about 7 days at temperatures of 20/21 °C

**Aging:** in stainless steel silos for at least 60 days, in bottle for at least 30 days

**Sensory analysis:**

**Appearance:** golden yellow, clear, bright

**Aroma:** complex and elegant nose characterized by ripe white-fleshed fruit, candied fruit, honey, orange blossom and sweet spices

**Taste:** soft, sweet, with good persistence and a spicy, savory finish

**Alcohol content:** 12.5% vol.

**Serving temperature:** 12/14 °C

**Recommended glass:** small tulip

**Food pairings:** dessert wine, we recommend typical Sicilian dry pastries, almond pastries, biscuits, dried fruit.