



SICULI

MOSCATO
SWEET SPARKLING
WINE



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MOSCATO SWEET SPARKLING WINE IGT TERRE SICILIANE

Grape varieties: 100% Moscato

Production area: town of Gela (CT)

Altitude: 50 mt asl

Soil: clayey

Cultivation system: spurred cordon

Average age of vines: 10 years

Harvest: August/September

Vinification: soft pressing of grapes, fermentation with selected yeasts in steel vats for about 10 days at temperatures of 16/18°C. Second fermentation in autoclave (Charmat method) for about 6 months

Aging: in bottle for at least 30 days

Sensory analysis:

Appearance: straw yellow, clear, bright, fine-grained and persistent perlage

Aroma: floral nose of broom and acacia, notes of ripe apricot and sweet spices

Taste: young, fresh, sweet, with delicate effervescence and well-balanced residual sugar. Savory finish

Alcohol content: 12% vol

Residual sugar: g/liter

Serving temperature: 8/10 °C

Recommended glass: small tulip

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