MOSCATO
Terre Siciliane IGT

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<th>FIRST VINTAGE</th>
<th>TYPOLOGY</th>
<th>GRAPES</th>
<th>VINEYARDS</th>
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<td>2007</td>
<td>Sweet wine fresh and aromatic</td>
<td>100% Moscato</td>
<td>Niscemi (CL)</td>
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Coming from a late harvest, it brings out all of the rare aromatic characteristics of the grape. Despite the considerable structure, it is a wine that brings pleasure when drinking and is extremely drinkable.

**Tasting notes:** intense straw yellow. With a delicate Muscat aroma and hints of ripe fruit. Sweet and balanced. Aftertaste has notes of candied fruit.

**Pairing:** ideal with desserts and creamy cheeses.

**Municipality of production:** Niscemi (CL)

**Soil type:** loose

**Vineyard altitude:** 100 mt. s.l.m.

**Training system:** spurred cordon

**Planting density:** 6,000 plants per hectare

**Grape yield per hectares:** 50 Ql

**Harvesting period:** the last week of August

**Vinification:** in steel

**Malolactic fermentation:** done

**Aging:** in barriques

**Duration of the aging in barriques:** 24 months

**Duration of the aging in bottle:** 2 months

**Available formats:** 0,75 l