

PASSORO

Moscato



DESCRIPTION:

This Passito wine is characterized by intense yellow color with golden highlights, intense and persistent aroma with fruity notes of apricot jam and floral notes of orange blossom and broom.

The taste is long lasting, with harmonic and mineral final notes. It goes well with baked desserts and medium-aged cheeses.



CLASSIFICATION:

I.G.P Terre Siciliane

VINEYARD LOCATION:

Hyblean Hills

SOIL AND ALTITUDE:

Red sandy soil, 170 m. asl

GRAPES VARIETIES:

100% Moscato

TRAINING SYSTEM:

Trained in the counter-espalier system and pruned by guyot method

AGE OF VINEYARD:

10 years

YIELD PER HECTARE:

50 Q.

VINIFICATION:

Slow fermentation with raisins at controlled temperature rapes are picked during the third decade of august and naturally dried on the trellis

AGEING:

2 months in tonneaux and 12 months in bottle

ALCOHOL:

16,5% vol.

FORMATS:

bottle cl. 75

SERVING TEMPERATURE:

10° - 12°