

MUSCARÒ



Variety: 100% Moscato delle Rose

Production location: Partinico (PA), Sicily

Alcohol content: 14.5% vol

Grape origin: Contrada Lavatore

Soil type: calcareous tuff

Exposure and altitude: north-east - 350 m above sea level

Training system: Guyot

Plants per hectare: 4500

Average age of vines: 15 years

Grape yield per ha in quintals: 20

Harvest: end of August

WITHDRAWING METHOD

Over-ripening on the vine

VINIFICATION AND MATURATION

Fermentation: stainless steel

Fermentation temperatures: 25° C

Fermentation duration: 30 days

Aging: Tonneau for 12 months

Stabilization method: 3 micron filtration

Storage: 8/9 years

TASTING

A complex bouquet of rose, baked apples, orange peel, acacia honey, blueberry and ripe red cherries. In the mouth it is juicy and sweet, perfectly balanced by the acidic vein. Warm sip and excellent taste-olfactory correspondence. The finish is long, pleasant and with nuances of white pepper and cloves.

