

Moscato Passito

VARIETY Moscato Passito

APPELLATION NOTO DOC

ALC. VOL 9,5%

The alcohol content is indicative and it could be subject to variations of +- 0,5% vol.

VINEYARD AREA
Pachino, Siracusa Area

SOIL
The soil is clayey and most of the vineyards have preserved tree-shaped vines.

WINEMAKING
Made from late harvested Moscato to ensure concentration of sugars and flavour within the berries. Vinification conducted in temperature controlled stainless steel tanks with fermentation intentionally arrested at 20° Babo to conserve inherent sugars and aromatics

TASTING NOTES
This Moscato Passito is golden yellow in colour. The nose is lifted with intense aromas of apricot, orange peel and honey. The palate is luscious with candied fruit, marmalade and a refreshing acidity. Best served chilled

FOOD PAIRING
Pairs well with typical Sicilian pastries, with dry nuts and cheese cake. To be absolutely tried with Gorgonzola or Roquefort cheese.

PACKAGING INFORMATION

bottle size	500ml	empty bottle weight	400 gr
pallet	80x120 EUR-EPAL	bottle ean code	8030423002918
bottles per case	6	full case weight	5.70 kg
case per pallet	170	case ean code	18030423002915

