



## Moscato

Straw yellow. On the nose the wine is fresh with floral aromas. In the mouth it has a good body.

Variety: Moscato

Classification: Terre Siciliane I.G.T.

Btl capacity: 750 ml

Area of production: Salaparuta, 400 masl, south-east exposure

Soil: Dark alluvial and deep soils, of medium texture, good content of organic substance.

Yield per hectare: 90 quintals for hectare

Vinification: Fermented in steel for 24 days at 12-14 C°.

Organoleptic characteristics: Straw yellow. On the nose the wine is fresh with floral aromas. In the mouth it has a good body.

Pairings: It combines well with cold fish based dishes.

Alcohol by volume: 12,5%vol

Acidity: 5,6g/l

PH: 3,3

SO2 TOT: 80mg/l

SO2: 33mg/l