

Varietal:

Moscato

Where:

Western Sicily

Average 400' - 600' in elevation

Soils:

Mixed; predominantly limestone

Farmed:

Vertical Shoot Trellis

Medium high density planting

Harvest:

late- August / early-September

Cellar:

Cold maceration to bring out freshness of fruit.

Soft pressing followed by fermentation at moderate temperature; Cold stopping fermentation at 7% to preserve residual sugar & aroma; Aged for 1 month in bottle

Taste:Notes of ripe tropical fruit, peach and honeysuckle with crisp, balanced acidity & a gentle *frizzante*