



CLASSIFICATION	Terre Siciliane Moscato Naturale
GRAPE VARIETY	Zibibbo
VINEYARD LOCATION	Trapani Countryside - Borgo Guarini Estate
SOIL COMPOSITION	Mid-mixture, mostly clayey
EXPOSURE	The vineyards have Northerly-southerly exposure (from 250 to 400 metres above sea level)
TRAINING SYSTEM	Cordon trained/ Guyot
VINES PER HECTARE (EA)	5.500
YIELD (KG. PER HECTARE)	7.000 kg
HARVEST PERIOD	Hand-picking 1st week of September (a small part of the grapes is left being dried under the sun)
FERMENTATION TEMPERATURE	18°C
PERIOD OF FERMENTATION	15-18 days
VINIFICATION METHOD	Soft pressing and fermentation at controlled temperature
MATURATION IN BOTTLE	3 months
ALCOHOL 11 % vol. PH 3.37 (average) TOTAL ACIDITY 5.90 g/l (average)	
1ST YEAR PRODUCTION:	2013
FORMATS	75 cl
SERVING TEMPERATURE	14°C
RECOMMENDED GLASS	For passito wines; small with long stem

TASTING NOTES

Color: golden yellow.

Nose: since the glass is getting close to the nose, hints of dried figs, apricots and orange peels impetuously flow; persistent fragrance awakening all the senses and evoking to the mind memories of honey and rose.

Palate: fruity and harmonious wine, revealing itself to the palate as a persistent one and donating an extremely satisfying tasting experience thanks to its excellent softness.

Characteristics: extremely versatile wine. Perfect for serving with desserts. The reduced alcohol content also enhances goat cheese and smoked fish.