

# CORVO MOSCATO



PRODUCTION AREA - Central and Western Sicily, Trapani area

GRAPE VARIETY - Moscato.

TYPE - White.

CLASSIFICATION - Typical geographical indication (IGT Terre Siciliane).

SOIL - White soils, extremely calcareous and arid

ALTITUDE - Over 150 meters

VINEYARD - Vertical shoot positioning trellised vines.

CLIMATE - Insular, with mild winters and hot, dry summers

HARVEST - By hand, advanced ripening, during the 1st week of September

VINIFICATION - Soft pressing of the grapes, short maceration on the skins and fermentation at controlled temperature to reach the alcohol content of 7°. Cold stopping of the fermentation to preserve the most of the residual sugars and aromas of the must

AGEING - For at least one month in bottle at controlled temperature

TASTING NOTE

Colour -straw yellow with greenish highlights

Bouquet – intense and harmonious, delicate Muscat scents with clear notes of peach, honey and apricot.

Flavour - light, fresh, lively, pleasantly aromatic

ALCOHOL CONTENT - 7% - 8.5% by vol.

SERVING TEMPERATURE - Serve chilled

RECOMMENDED WITH - It is ideal as an aperitif or to be enjoyed with light meals, toasting life's pleasures. Excellent with fresh fruit

1<sup>ST</sup> YEAR OF PRODUCTION - 2011 harvest.



■ Moscato

