

TERRITORY

PRODUCTION AREA

Select vineyards cultivated in Sicily

GRAPE VARIETY

Moscato di Alessandria, also called Zibibbo

SOIL

Mixed composition

ALTITUDE

In both cases between 50 and 150 metres above sea level

VINEYARD

Vertical shoot positioning trellised vines with medium-high plant density per hectare

CLIMATE

Hot, arid and very windy, insular



TASTING NOTES

COLOUR

Right old gold with marked touches of topaz

BOUQUET

Intense and harmonious, complex and clear muscat flavour, touches of apricot

FLAVOUR

Full, soft with touches of acacia honey, pleasant finish of dried figs, apricot and raisins



OXYDIA

TYPE

Fortified Wine

CLASSIFICATION

Typical geographical indication (IGT Terre Siciliane)

HARVEST

By hand, advanced ripening, in the first week of September

VINIFICATION

Light pressing of the grapes, after a brief contact with skins, and temperature-controlled fermentation, 17° - 18°C, to reach alcoholic level of 5° - 6°C. Addition of distilled wine until 16°C is reached to stop the fermentation process and preserve most of the must's sugars and their aromas

MATURATION

Until spring to allow the natural clarification

AGEING

At least 2 months in the bottle

ALCOHOLIC CONTENT

15.5% by vol

SUGAR CONTENT

135 g/l

SERVING TEMPERATURE

12° - 16°C

FOOD PAIRINGS

Ideal with cakes, fresh and dried fruit. Splendid with spicy cheese

STORAGE METHOD

In a cool and not excessively humid environment, away from light

LIFE

Consume within 4 years

FORMAT

75 cl

1ST YEAR OF PRODUCTION

Vintage year 2009

CANTINE

FLORIO
1833