



**CLASSIFICATION:** Terre Siciliane Moscato Naturale

**GRAPE VARIETY:** Zibibbo

**VINEYARD LOCATION:** Trapani countryside – Borgo Guarini Estate

**EXPOSURE:** North/South (250-400 meters above sea level)

**SOIL COMPOSITION:** Medium texture tending towards clayey

**TRAINING SYSTEM:** Cordon trained, spur pruned/ Guyot

**VINES PER HECTARE (EA):** 4.500 / 5.000

**YIELD:** 70 quintals

**HARVEST PERIOD:** 1st decade of September manual harvest (a small part of the grapes is left to wither under the sun)

**HARVEST:** Hand picking

**VINIFICATION METHOD:** Soft pressing, fermentation at controlled temperature

**MATURATION BOTTLE:** At least 3 months

**ALCOHOL:** 11,5%

**SERVING TEMPERATURE:** 14°C

## TASTING NOTES



### COLOR

Golden yellow.



### NOSE

Strong hints of dried figs, apricots and orange peel: an intense scent that awakens everyone senses and evokes memories of honey and pink.



### PALATE

Fruity and harmonious wine that is persistent on the palate and offers a highly satisfying taste experience thanks to its excellent softness.