



FIRRIATO

TERRE D'OCRA

THE AROMATIC EXCELLENCE OF ZIBIBBO

SWEET Line



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's 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.