

Feudi del Pisciotto

BLUMARINE MOSCATO SICILIA IGT

Created from a late harvest and emphasisingall the rare aromatic characteristicsof this grape. Notwithstanding its significantstructure, an extraordinarilypleasant and very drinkable wine.

Made with 100% late-harvest Moscato grapes

Vineyard Location:Niscemi (CL)

Orientation:Southwest Elevation:110 mt

Trellising:Spur pruned cordon

Soil:Medium-textured soil, lightly sandy and pebbly

Vinification: Fermentation in stainless steel at controlled temperature (15°C)

Aging Process:In used barriques for five months and an additional 5-6 months in bottle

Tasting Notes:

Color: The Moscato wineopens with a dark amber color

Flavor: Aromas of butterscotch and candied chestnut, followed by a sweet, sticky mouthfeel

Food pairing: Good as a dessert wine shares the sweet, syrupy characteristics of a passito and the resiny, caramel-like intensity of Marsala.

Alcohol Content:16%

Serving Temperature:15°C

Production: 5,000 bottles
Grapes : Moscato (100.00%)

SICILIA

Sicily is the largest island in the Mediterranean Sea**.**It has a classic Mediterranean climate with mild to warm, wet winters and warm to hot, dry summers. Sicily has more vineyards than any of the other Italian regions competing with Apulia for first place as the largest wine producer. Many grapes are made into raisins, used in local cooking, and Sicilian grapes also play a large role in creating dessert wines, which require a higher concentration of grapes and are consumed in smaller quantities. In fact, in the world of international wine, Sicily is renowned for the many outstanding dessert wines, such as the world-famous Marsala.;



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