



CANTINE GRASSO

MOSCATO

Technical Sheet

Appellation:	Terre Siciliane - Indicazione Geografica Protetta (IGP)
Production Area:	North-Eastern Sicily
Type of Soil:	Sandy
Grape Varieties:	Moscato
Blend of Grapes:	Moscato 100 %
Training System:	Head training
Vines per Hectare:	4.000
Yield per Hectare:	60 Quintals
Yield per Vine:	Kg 1,2

Vinification:	The grapes, fully ripened, are manual harvested and dried under the sun for a week. After a soft pressing, the must is enriched with concentrated must from the same grapes. A little percentage of alcohol may be added till 16 degrees.
Primary Aging:	Four months in Slavonian oak barrels
Secondary Aging:	Almost six months in bottle



ANALYTICAL DATA

Alcoholic Content:	16 % Vol.
Total Acidity:	5,2
Residual Sugars:	115 g /l

ORGANOLEPTIC FEATURES

Color:	Amber yellow
Bouquet:	The ample and round bouquet opens with aromas of fresh apricots, candied orange peel on a balsamic background of aromatic herbs. On the palate the caressing sweetness is well balanced by crisp acidity. An extremely long and satisfying persistence.
Serving Temperature:	12°C
Suggested Glass Type:	Tulip
Serving Suggestions:	With blue or aged cheeses, with dried fruit based pastry (almond paste) and apple pies. Try it with chocolate or gianduja.
Aging Potential:	8-10 years