



c a n t i n e

F I C I

CLASSIFICATION:

Fortified wine Moscato

Terre Siciliane Protected Geographical Indication

ORIGIN:

Province of Trapani

GRAPE:

Muscat of Alexandria or Zibibbo

PERIOD OF HARVEST:

Overripe grapes

VINIFICATION:

Initial fermentation in steel silos at controlled temperature stopped by the addition of neutral alcohol from wine

ALCOHOL:

16% Vol.

COLOR:

Amber

AROMA:

Aromatic, intense and fruity

FLAVOUR:

Full and aromatic

SERVING TEMPERATURE:

Goblet, served at a temperature of 10 ° -12 ° C. as an aperitif and at 16 ° -18 ° C. with or after dessert

PAIRING:

Excellent dessert wine, it matches well with dried pastry and fruit ice cream.

MOSCATO
FORTIFIED WINE