

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

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.



Cantine Fici S.n.c. - Via Lipari, 5 - 91025 Marsala (TP) Tel.0923 - 999053 Fax.0923 999511 www.cantinefici.com - info@cantinefici.com



