



PETALI - MOSCATO



Pleasant and balanced. A sweet sparkling wine made from Moscato d'Alessandria grapes, a historical Sicilian variety rich in aromas, history and traditions. Its typical varietal characteristics are enhanced by the second fermentation, carried out directly in the cuvée, made entirely from first pressing fresh grape must, without the use of base wine. Petali Moscato is an elegant sparkling characterized by a precious bouquet of white pulp fruit with persuasive notes of white flowers that enhance the harmonious, almost ethereal finish.

DENOMINATION: DOC Erice

ENO-SENSORY ANALYSIS



COLOR: Straw yellow, with green reflections



PERLAGE: Fine and persistent



BOUQUET: Refined and broad to the nose, with floral and fruity notes of rose and white peach



TASTE: On the palate the delicate sweet notes of ripe grapes combine perfectly with the velvety profile of the wine. The finish is harmonious and enveloping

HOW TO TASTE IT

PAIRING: It goes well with desserts, fruit salads and hard cheeses

RECOMMENDED GLASS: flûte

SERVING TEMPERATURE: 6 - 8° C

ON THE MARKET

DISTRIBUTION CHANNEL: Ho.re.ca

ANNUAL PRODUCTION: 9.000 bottles

FORMATS: 75 cl

PACKAGING: Six bottle carton

AGRONOMIC INFORMATION

TYPE OF VITICULTURE: Hilly viticulture

VARIETIES USED: 100% Moscato d'Alessandria

VINEYARD LOCATION AREA: DOC Erice area

ALTITUDE: 350/400 meters above sea level

TYPE OF SOIL: Clayey - calcareous

EXPOSURE OF THE VINES: South/West

TRAINING SYSTEM: Guyot

STRAINS/HA: 4000/4500

GRAPE YIELD QUINTALS/HA: 75 q/ha

HARVEST PERIOD: First ten days of August

HARVEST METHOD: Manual

ENOLOGICAL INFORMATION

ALCOHOL CONTENT: 7% Vol.

CONCENTRATION OF SULPHITES: 95 mg/L

VINIFICATION IN WHITE: Destemming, cold maceration of the skins with the must (4 ° C). Soft pressing of the grapes and very slow, thermo-controlled fermentation. Second fermentation with the Charmat method.

REFINING IN BOTTLE: 3 Months

LONGEVITY OF THE WINE: 2 Years