



## Moscato Bianco 2016

Denomination: Noto DOC

100% Moscato Bianco

Moscato di Noto is a wine to begin with, as an aperitif, which is notably aromatic. From single-variety Moscato Bianco grapes, it is harvested slightly early and vinified in such a way as to leave no sugary residues. Cultivated among the white soil of the Buonivini estate, whose limey soils are shared with perfumed almond groves, and representing the Sicilian version of the aromatic wine so widespread today.

FIRST VINTAGE	DISTRICT OF VINEYARD	VINEYARD	WINERY
2012	Noto (Sr)	Buonivini	Buonivini



**VINEYARD:** Buonivini.

**VARIETY:** Moscato Bianco.

**TYPE OF SOIL:** Very limey, abundant stones of small size; fine texture with pale chalky sections.

**ALTITUDE:** 40 m a.s.l.

**YIELD PER HECTARE:** 90 quintals.

**TRAINING SYSTEM:** Guyot.

**PLANTING DENSITY:** 4,500 vines per hectare.

**HARVESTING PERIOD:** 21 August.

**VINIFICATION:** static decanting of the must after destalking and soft pressing; fermentation and maturation in stainless steel, at 15°C.

**BOTTLING PERIOD:** February.

**ALCOHOL CONTENT:** 13,5% vol.

**TOTAL ACIDITY:** 5.00 gr/l.

**PH:** 3,36.

**AGING CAPACITY:** best appreciated when young.

**BOTTLE SIZE:** 0,75 l.

**TASTING NOTES:** Very clear yellow colour with green reflections. Jasmine, rose petals, hibiscus, pink grapefruit and marine aromas; a poetic explosion. In the mouth savoury and fresh, balanced and elegant.

**MATCHING:** The wine's fragrant aromas enhance the soft-savoury contrast of the sea; voluptuous with a herring salad, kind with a Caprese salad, extraordinary with breaded prawns and shellfish or creamed tomato and lobster. Sunny and convivial, it exalts even further a Valencian paella, a fish couscous or pasta with sea urchins.