



Moscato dello Zucco

Sicilia I.G.T

100% Moscato Bianco. Vineyards cultivated with South exposure, at a density of 5000 plants per hectare and yield of 6500 kilograms per hectare. Manual harvest in the second week of September.

Vinification

Riper grapes of Moscato Bianco are selected in the vineyard and placed in a single layer perforated crates with a capacity of approximately 3 kilograms. Drying takes place in the cellar until the initial weight is reduced by 50%; after very soft pressing and 12 hours of static decanting, the must goes on to ferment in barriques, where it remains until bottling.