

# CURTO DULCE NETUM

## Moscato passito (fortified wine)



<b>Production area :</b>	<i>Nearby Pachino; in the area of Moscato di Noto DOC</i>
<b>Microclimate :</b>	<i>Moderately cold winters; hot and windy summers.</i>
<b>Soil composition:</b>	<i>This area of Pliocene geological origins presents soils rich with sandstone, clay and silica.</i>
<b>Grape variety:</b>	<i>100% Moscatello dolce (Sweet Muscatel)</i>
<b>Training system :</b>	<i>Spurred cordon</i>
<b>Pruning:</b>	<i>Short pruning</i>
<b>Vine density :</b>	<i>5,000 plants per hectare</i>
<b>Average yield :</b>	<i>50-60 quintals per hectare</i>
<b>Vineyard exposure :</b>	<i>South-East</i>
<b>Vineyard age:</b>	<i>Twenty years</i>
<b>Harvest time :</b>	<i>First week of September</i>
<b>Vinification :</b>	<i>Handpicked grapes are accurately selected on the belt conveyor; part of the selected grapes are allowed to macerate at low temperatures for 24 up to 48 hours. Grapes are softly pressed so as to subject the must to a slow fermentation process at 14-16° C. Remaining grapes are allowed to dry on trellises: as grapes reach the optimal ripening level, they are added into the maceration vats. After a few days, grapes are pressed again.</i>
<b>Ageing and Refinement:</b>	<i>Aged in French oak casks for six months; refined in bottle for over six months.</i>

### TASTING NOTES

*Antiqued golden colour with amber nuances; rich and persistent scent of ripened fruits, pears, dried figs and honey. Full-bodied, rich and complex structure on the palate, with a lingering aftertaste of accurately dried fruits.*

**Alcohol content:** *14.50 % by volume  
Residual sugar concentration: 56 g/l  
Grapes/wine yield ratio: 38%*

**Best in accompaniment with :** *It perfectly matches Sicilian confectionery, almond-paste cookies, carob biscuits, cannoli stuffed with cottage cheese, Sicilian Cassata.*

**Serving temperature :** *12 – 14° C*

