

Ballerina

MOSCATO DOC NOTO

CATEGORY: White

GRAPE VARIETY: Pure Moscato with selected clones from the estate

CLASSIFICATION: DOC Noto

VINTAGE: 2023

HARVEST: Late August, handpicked in crates with grape selection

ALCOHOL CONTENT: 12.00% vol.

VINIFICATION: Gentle destemming and pressing, must extraction through light pressing, followed by fermentation with indigenous yeasts in stainless steel tanks at a controlled temperature of 14-18°C for 20 days

AGING: In steel barrels for 4/5 months

AGING POTENTIAL: 2-4 years

CORK: Nomacorc Select Green, completely recyclable and made from plant-based biopolymers derived from sugarcane. The cork uses PlantCorc™ technology, allowing for constant and controlled oxygen flow. It is TCA-free and has zero environmental impact.

COLOR: Bright white, clear with golden reflections

AROMA: Scents of peach, apricot, and citrus, ranging from mandarin to grapefruit, with light floral hints

TASTE: Fresh and enveloping, particularly savory, harmonious, and persistent on the palate

PRODUCTION AREA: Vineyard located in Contrada Burgio Coste Fredde - Noto

YEAR OF VINE PLANTING: 2020

AVERAGE YIELD PER HECTARE : 50-60 quintals per hectare

SOIL TYPE: Flat, medium texture, predominantly calcareous, abundant with small skeletons, fine texture with light-colored clay fraction

TRAINING SYSTEM: Branched Guyot (Simonit and Sirch method) with 4-8 fruiting buds per plant. During vegetative growth, 4-8 shoots per plant are selected to reduce yield from the start.

PLANTING DENSITY: 5,200 vines per hectare

DEFENSE METHODS: The general soil and climate conditions of the area allow for the avoidance of scheduled treatments. Interventions are made only when necessary, using low-impact products. The wine, more than organic, can be described as natural.



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