

MIZZICA

Appellation: DOC Sicilia – Moscato Bianco “Vigna Miucia”

Production Area: C.da Miucia, Ispica

VINEYARD

- Surface Area: 1.8 ha
- Planting Year: 2012
- Training System: Espalier with spurred cordon (cordón speronado)
- Planting Density: 4,500 vines/ha
- Yield per Vine: Max. 1.8 kg
- Pedoclimatology: Compact soil with calcareous and clay substrate
- Exposure: East
- Selected Clone: Moscato Bianco VCR3 1013P CFC57/34 CO
- Grape Variety: Moscato Bianco (Muscat à Petit Grains)
- First Vintage: 2013
- Harvest Period: Manual harvest during the first days of August to ensure high acidity and optimal sugar levels.



VINIFICATION

The grapes are destemmed only and cooled to 10°C to preserve all aromatic precursors. This is followed by soft pressing with fractional extractions and static decanting of the must, with inoculation of previously activated must. Long and slow fermentation at low temperatures (10–14°C).

After fermentation, there is an extended aging on the lees until December, including bâtonnage (lees stirring).

Aging / Refining: In stainless steel and in the bottle for 8 months.

ORGANOLEPTIC CHARACTERISTICS

Color: Pale yellow with slight greenish reflections.

Nose: Notable notes of white peach, yellow fruit, and green tea.

Palate: Subtle and agile, well-balanced and light.

TECHNICAL DATA

Closure: Technical cork stopper

Bottle Size: 0.75 l – 1.5 l

Alcohol Content: 12.5% vol.

Total Acidity: 7.95 g/l

pH: 3.03