

DOPPIO PASSO



MOSCATO

SICILIA DOC

Doppio Passo Moscato owes its fruity and aromatic taste to ripe Moscato grapes, an aromatic grape variety native to Sicily. The grapes are harvested at two different times during the harvest: one part when the grapes are fully ripe, the other part as a late harvest. The result is this particularly fresh white wine, which impresses with its intensive aroma and fine sweetness.

INSPIRATION

Being Italian means a lot more than simply belonging to a nation. It is a way of thinking, living, eating, creating, drinking: it is about living well and celebrating all aspects of life, appreciating the beauty of things that surround us. And that is what Doppio Passo is all about: the simple pleasures of life that tastes even better when enjoyed together.

VINIFICATION

The grapes are soft-pressed and the must obtained ferments for 15/20 days at a controlled temperature, 17/18 °C, in steel tanks. The wine is then stored at 18/20 °C in steel tanks until the bottling time.

REGION

Sicily, "the land of the sun", is blessed with a Mediterranean climate along the coasts while the inland areas have moderately cold winters and hot summers.



Grapes: Moscato

Appellation: Sicilia DOC

Storage Time: 2 years

Serving Temperature: 8-10°C

Alcohol Content: 12,5% vol



• Bright yellow with green hue.



• Notes of nutmeg and rose petals paired with the exotic scene of lychee and mango.



• Full bodied and harmonious, notes of grapefruit and lime on the finish.



• Goes well with Asiatic dishes, grilled fish, carpaccio or as an aperitif.