

LAUS MOSCATO I.G.P. TERRE SICILIANE

QUALITY ASSURANCE:

I.G.P. (Protected Geographical Indication) - Terre Siciliane.

GRAPE VARIETY:

Moscato d'Alessandria.

ABV (%Vol):

16%

SUGAR RESIDUE (%Vol):

12.5%

VINIFICATION:

Hand-picked, ripe grapes with a high sugar content and traditional pressing. When the fermentation naturally reaches 1.5% of alcohol, alcohol is added to interrupt the process.

REFINEMENT:

In stainless steel for around four months.

FORMATS:

37.5 cl and 75 cl bottles.

DURATION:

For a couple of years if stored in a dry environment away from light and heat sources.

STORAGE METHOD:

Once the bottle has been opened, the wine will keep in the fridge for a few months if sealed with a bottle stopper.

PAIRING:

A sweet though not cloyey dessert wine, ideally served with desserts containing cream, ricotta and fresh fruit.

RECOMMENDED SERVING TEMPERATURE:

14-16 °C.

DESCRIPTION:

The LAUS range, from the Latin "chosen one", encompasses three exclusive sweet liqueur wines with lasting, heady aromas. It is the result of a long production tradition that has always focused on celebrating the aromas of grapes left to ripen in the hot Sicilian sun.

