



Scheda tecnica **Mizzica**

**Zona di produzione** *D.O.P. SICILIA NOTO*  
*C.da Miucia Malutiempu*

**Vineyards:** Ha 1.8  
*Training system:* Guyot;  
*Plant density:* 4500 V / Ha;  
*Production / 1.8 Kg;*  
*Pedoclima:* Dense and slightly clayey soil.

**Grape variety:** White Moscato

**Harvest:** Manual harvest in the first decade of August.

**Vinification:** After harvesting the grapes are de-stemmed, then a soft pressing with fractionated extractions follows a static decantation of the must and inoculation of the previously activated must, fermentation and aging in steel

**Aging:** In steel and bottle for at least 8 months

**Features:** Light yellow with light green reflections. On the nose white peach, yellow fruit and green tea. On the palate it is thin and agile, well balanced, light.

**Bottling:** Filtration only.

ALCOHOL CONTENT 13 TOTAL ACIDITY 5.90 PH 3.35