



GIASIRA

AURANTIUM 2020

**Denomination:**

IGT Terre Siciliane

Grapes:

Moscato bianco passito

Certification:

Organic – IT BIO 006 D67W

Annual production:

2.000 bottles

Production area:

South-eastern Sicily, Rosolini (SR) – Contrada Ritillini

Soils and climate:

calcareous soils, at an altitude between 180 and 250 m above sea level, Mediterranean climate with significant day-night temperature ranges

Training system:

VSP (Vertical Shoot Positioning) with Guyot pruning

Planting density:

5.000 vines per hectare, with yealds of 80 q/ha

Harvesting:

manual harvest in the first half of August and naturally dried on racks

Vinification:

vinification in stainless steel tanks at controlled temperature

Ageing:

maturation in barriques for 5-6 months and ageing in half-liter bottles for 3 months

Alcohol content: 12% vol

Total acidity: 6,02 g/l

Ph: 3,04

First vintage: 2010

Bottle size: 0,5 l

TASTING NOTES

Appereance: intense golden yellow colour, tending to amber

Nose: pleasant aromatic notes of candied citrus fruits, yellow pulp fruits and sage

Palate: its sweetness is never cloying because it is well balanced by a good acidity, with delightful notes of candied orange, dried apricots and dates

Food pairing: Ideal pairing with Sicilian dry pastries and fruit tarts; this wine also goes perfectly with blue cheeses or long ageing cheeses