

# MUSCATEDDA – MARABINO

Sicily



**APPELLATION:** IGT Terre Siciliane

**BLEND:** Moscato (100%)

**WINEMAKER:** Messina Pierpaolo

**VINEYARD:** \_\_\_\_\_

From a west facing vineyard in the Val di Noto area of south-eastern Sicily. At around 65 metres elevation, the vines grow on a mixture of clay alluvial limestone soils. These white calcareous soils reflect light and contribute saltiness to the final wine.

**VITICULTURE:** \_\_\_\_\_

The viticulture is certified biodynamic. Shredded pruning vine is used, a method of recycling vine cuttings into mulch to improve soil fertility and minimise waste. They plant various grasses and legumes as cover crops, to provide nutrients to the soils and promote biodiversity within the vineyard.

**WINEMAKING:** \_\_\_\_\_

The grapes are hand harvested and then vinified with wild yeasts in steel tanks on the skins for about 15 days. Post fermentation, the wine matures in steel tanks for a further 9 months before bottling, with continuous bâtonnage carried out according to the biodynamic moon phases.

**WEBSITE:** <https://www.marabino.it/>

This wine is suitable for vegans and vegetarians.



**TASTING NOTES:**

An aromatic, mineral white with notes of citrus fruits and the hallmark floral character typically found in the variety. It has a generous, saline finish.