

UVALSOLE – MARABINO

Sicily



APPELLATION: IGT Terre Siciliane

BLEND: Moscato (100%)

WINEMAKER: Pierpaolo Messina

VINEYARD: _____

The fruit comes west-facing vineyards Muscatedda and Pozzo in the Val di Noto region of south-eastern Sicily, at an average elevation of 44 metres. The low-yielding vines are a mix of free standing bush vines and spur cordon trained, planted on fine textured limestone soils.

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 also plant various grasses and legumes as cover crops, to provide nutrients to the soils and promote biodiversity within the vineyard.

WINEMAKING: _____

The grapes are harvested at full ripeness, then the whole bunches are left to dry on trellises in the winery's courtyard for 10 days. Once dried, they are placed in small boxes and rested for a day and night in a cool cellar.

The grapes are then vinified in stainless steel tanks with the skins, where they spontaneously ferment for around 20 days. After racking and a soft pressing, the wine ages in a stainless steel tank for 5 months. It is then fortified with acquavite - the winery's own distilled Moscato passito - made via bain-marie distillation in a discontinuous alembic still. The wine is then bottled, with no sulphur added during the entire process.

The final alcohol volume is 16.5% and has roughly 75g/l of residual sugar.

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

This wine is suitable for vegans and vegetarians.



TASTING NOTES:

The nose displays notes of raisin, dried apricot and honeysuckle. While this is wine with sweetness to it, it's not at all cloying. The palate offers fresh acidity, elegant structure with a long, honeyed finish. The alcohol, acidity and residual sugar tie together in harmonious balance.