



Passito Moscato La Gelsomina Etna IGT

La Gelsomina

Type	Sweet wine
Origin	Italien, Sicilia
Producer	La Gelsomina Presa
Classification	DOC
Expansion	8 months in barriques, 2 months in bottle
Contents	50 cl
Enjoyment phase	up to 10 years
Serving temperature	9 - 11°C
Alcohol content	12.5 %
Grape varieties	Moscato 100 %
Article no	19488798

Comments

A gem that only a few wineries in Muntagna have: the Moscato dell'Etna passito, whose grapes grow in the vineyards that hug the lake of La Gelsomina and are kissed by the morning sun.

Pairing

Cheese, foie gras and typical Sicilian pastries

Tasting notes

Color: Sweet golden yellow color Nose: A hint of overripe fruit with a bouquet of white-leaved fruits and orange blossoms Palate: Fresh and delicate, pleasant on the palate with typical notes of the Muscat grape