



# Passito Moscato La Gelsomina Etna IGT

La Gelsomina

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