



## MARABINO MUSCATEDDA

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Region	Soil	Elevation	Alcohol
Val di Noto, Buonivini district	Clayey alluvial limestone with fine and fine texture	44 mt; 65 mt	12%

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**Vineyard** Muscatedda, Fondo alla Palma, Fondo

**Grape Varieties** White Muscat

**Vinification** Spontaneous fermentation in steel tanks , long maceration of the must with the skins.

**Aging** 44 months in total between maturation in steel tanks and refinement in the bottle.

**Tasting Notes** Explosive aromas of peach and lifted florals lead into a palate marked by bright minerality and saline notes from calcareous soils, with layered flavors of preserved peach, white musk, sage, and toasted almond.