



VILLA POZZI

MOSCATO

2017

#### BACKGROUND

The Pozzis are a fourth-generation winemaking family. Originally from Cremona, in Northern Italy, the first-generation Pozzi family became well known throughout the province for their wine business. Their horse-drawn wagons traveled over undeveloped, country roads carrying barrels of the best wines from different regions of Italy. In 2006, the current Pozzi family realized a generation-old dream to make their own Sicilian wines, and Villa Pozzi was born. Using only superior quality grapes and controlled production, Villa Pozzi wines follow the family motto of Res non Verba – Deeds, Not Words.

#### APPELLATION

Terre Siciliane, IGT

#### SOURCING

The grapes come from the inner area of Petrosino, south-east of Marsala, in the North-West part of Sicily. The soil is calcareous clay iron-rich due to its proximity to the sea and the vines are trained in the espalier method. The vines are kept shorter than usual to protect them from the wind.

#### VARIETAL COMPOSITION

100% Moscato

#### WINEMAKING

The harvest generally takes place from mid-to-late August and the grapes are then immediately chilled to 61°F. The maceration of the grapes is undertaken at a controlled temperature of 45.5°F for 8 hours. The fruit is pressed at the maximum of one bar of pressure and the premium must obtained is then set to ferment with selected yeasts at 61-63°F for 18-24 days. This wine is aged in stainless steel containers under controlled temperature.

#### TASTING NOTES

Our Moscato features aromas of fresh figs, apricots, and orange blossoms. This crisp and refreshing wine is slightly effervescent, with a gentle sweetness.

#### FOOD PAIRING

Enjoy on its own or with spicy foods and cheeses.

#### WINEMAKER

Daniele Pozzi

#### TECHNICAL DATA

pH 3.3  
TA 5.28 g/L  
RS 55 g/L  
Alc. 7.0 %