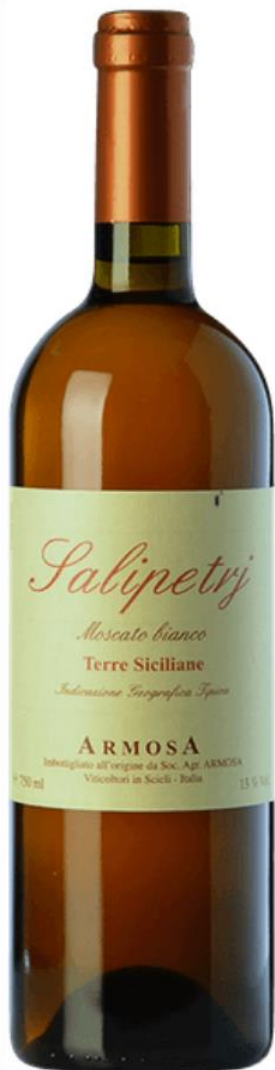




Moscato Bianco "Salipetrj" Terre Siciliane IGT



- Azienda Agricola Armosa is a small winery located in the comune of Scicli in the province of Ragusa. The first vineyard of "Nero d'Avola" was planted in 2003 in a terroir especially chosen for its sandy tufa soil and for its immediate proximity to the sea.
- **The Armosa philosophy is to enhance the reputation of Nero d'Avola, Sicily's premium indigenous vine, by growing it in a variety of terroirs so as to produce quality wines with a distinct personality that personify the territory itself.**
- The town of Scicli is a Unesco Heritage Site for its baroque beauty and lies at the confluence of three valleys that have strongly influenced its life through the centuries. These valleys, because they are among the fundamental aspects of this territory, compose the stylized Armosa logo.

Varietal: 100% Moscato

Appellation: Terre Siciliane IGT

Production Zone: Scicli, Ragusa, Sicilia.; altitude 0-200mt a.s.l.

Soil: Sandy and limestone

Vinification: Hand harvest, fermentation in stainless steel tanks at controlled temperature, maceration of few days on the skins

Maturation: in stainless steel tanks, left to settle naturally for the winter. In late spring it is bottled unfiltered.

The name derives from the area of rock and minerals ('pietra salata') where the vineyards are located. It is an unconventional Moscato Bianco, the result of concentrating more on the grape variety itself while keeping the typical white wine-making process in the background, thus rediscovering and enhancing the varietal's aroma profiles and integrity.



- *Deep gold to amber color. Intense, complex aromas with especially strong notes of orange flowers, dry rose, jasmine, ripe and tropical fruit. Full-flavored, dry, mineral palate finishing with soft, unusual and unexpected light tannins.*
- *Salipetrj Moscato pairs well with any type of dessert, particularly sweet pastries. It can also be enjoyed with fresh fruit or fruit-based desserts and sugar-coated almonds.*

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