

PASSITO DI MOSCATO  
del Salento

CANTINE  
Lizzano

Wine category: indicazione Geografica  
Protetta Salento.

Colour: white.

Wine varieties: Moscato.

Growing systems: spalliera, guyot.

Wines per ha: 5.000.

Average vineyard age: 7 years old.

Altitude: 30 mt amsl.

Soil: medium texture sandy.

Production area: Lizzano selected vineyards near  
the ionian coast, in "Porvica" small district  
and very hot area, ideal for the production  
of sweet wines.

Harvest period: mid september.

Harvest method: after withering on the plant,  
hand harvested in plastic crate.

Vinification: further drying of grapes  
on "graticci", destemming, soft grape crushing,  
then fermented at controlled temperature  
stainless-steel tanks 15-18°C, the yield  
of the grape-must is 30%.

Maturation: in stainless steel.

Alcohol content: 13,50° + 12.5% vol. of sugar.

Tasting notes: colour yellow gold with amber  
reflections colour, intense and complex aroma,  
like oranges-flower, rose, candied-citrus, aprcot.

Dried figs ant note of honey. In the mouth  
is mellow and velvety, enveloping but  
no sicklyeend with almond note.

Best served: with excellent sheep'ss and goat's  
milk cheese; also with dessert or drunk alone.

Serving temperature: 12-14°C.



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