

## WINE NOTES

### RIOFAVARA MOSCATO DI NOTO "MIZZICA" 2017

**the region** | Sicily  
**the producer** | Riofavara

Throughout Italy, there are hundreds of native grape varieties that allow for the plethora of wines we have come to love. On Sicily, Riofavara focuses solely on native Sicilian grapes, attempting to highlight the terroir in each bottle by moving further away from mono-varietal wines and working closely with each crop. The entire estate is organically grown with sustainable practices implemented in the vineyard and in the winery. In their Southern corner of Sicily, the soils are calcareous and the weather is warm and breezy. Each wine produced on this property aims to bottle those feelings.

**the wine** | **Moscato di Noto "Mizzica"**  
**2017**

100% Moscato (traditionally known as Apicae) and fully dry fermented. This wine will make your mouth water and bring out all the flavors in your meal! Hand harvested in the fields of Sicily, the grapes are then soft pressed through the use of a membrane press, keeping the juice vibrant and minimizing extraction from the skin. Fermentation is in stainless steel over the course of a week, then aged an additional 9 months. The process creates an herbal white wine, with exotic fruit and a dry, chalky finish.

**to serve** | Well chill the bottle  
Open and enjoy!

## SALUTI!