

PASSOCALCARA bianco

MUSITA



SICILIA DOC
CONSORZIO
DI TUTELA VINI

technical sheet



<i>Appellation</i>	DOC Sicilia
<i>Varieties</i>	Catarratto - Chardonnay
<i>Production Area</i>	Western Sicily, hilly areas in and around Salemi
<i>Soil</i>	Calcareous tending to clayey
<i>Vineyard</i>	Counter-espalier with Gujot training
<i>Harvest</i>	First ten days of August for Chardonnay; September for Catarratto
<i>Vinification</i>	Soft pressing of the grapes; cold static decantation of the musts; separation of the clean and temperature-controlled fermentation with selected yeasts.
<i>Ageing</i>	The Chardonnay ferments in large barrels and remains there until the final blending. The Catarratto ferments in steel silos and is only then transferred to barrels. The cut is made in vats a few months before bottling. Bottle ageing follows.
<i>Tastings notes</i>	Soft yellow colour tending to golden; fragrances of acacia, honey, white flowers, pineapple; full, harmonious lingering flavour of ripe fruit.
<i>Serving temperature</i>	12 - 13° C.

Packaging

<i>Bottle size:</i>	75 cl - Borgognotta		
<i>Closure</i>	Tappo Noma	cork Reserva	
<i>Bottle weight:</i>	1,35 Kg		
<i>Carton weight:</i>	8,4 Kg	<i>Carton format:</i>	6 bottiglie
<i>Carton size:</i>	323 x 253 x 168 mm - orizz.		
<i>Pallet size:</i>	80x120	<i>Pallet gross weight:</i>	600Kg
<i>Cartons for layer:</i>	10	<i>Layers for pallet:</i>	7
<i>Cartons for pallet:</i>	70	<i>Bottle for pallet:</i>	420

Musita s.r.l.

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