

WINEMAKER'S MEMO

An aromatic, semi-sparkling Moscato crafted to capture maximum varietal intensity. Fermentation is halted early in autoclave to retain natural sweetness, low alcohol and vibrant fruit expression.

FLAVOUR PROFILE

Highly perfumed with orange blossom, grape must, peach and exotic fruit. Lightly sparkling with soft, creamy bubbles and a lush, sweet palate balanced by gentle freshness.



ESKWIZIT – MOSCATO PERLATO

SWEET

VARIETIES

Muscat à Petit Grains; Moscato d'Alessandria (Zibibbo)

SITE

Sigġiewi-Żebbuġ (white soils); North Rabat & Bidnija (clayey soils)

VINES

Mixed sites, trellised vines

VINIFICATION

Destemmed and mechanically sorted;
Pressed with inclusion of higher press fractions for aromatic intensity;
Primary fermentation in stainless steel autoclave;
Fermentation arrested to retain sugar and natural CO₂

REFINEMENT

Semi-sparkling (~3 bar pressure);
Vintage wine (limited numbered edition)



WINE STYLE

Sweet, semi-sparkling



ALCOHOL LEVEL

4.5% Vol.



RESIDUAL SUGAR

~100 g/l



WHEN TO DRINK

Ready now



HOW TO SERVE

Chill well 5–7°C