



TASTING NOTES

Light, fresh, lively, pleasantly aromatic. Sweet, vibrant, and refreshing. It offers delicate aromas of Mediterranean flowers with a bright, candied finish.

Corvo Moscato

COUNTRY	ABV
Italy	9%
REGION	VARIETALS
Sicily	100% Moscato

APPELLATION
IGT Terre Siciliane

WINERY

The Duca di Salaparuta Group, gathered together by the Reina family, consists of three historic wine brands (Duca di Salaparuta, Corvo, and Florio) and today constitutes the largest private wine group in Sicily. First produced in 1824, Corvo has been a daring class for two centuries focused on personality and pleasure for everyday moments, a symbol of the Sicilian lifestyle. In 1824 the Duke of Salaparuta, Giuseppe Alliata, was the first to decide to produce a wine whose quality outweighed the big and powerful wines that were present in Sicily at the time — this was the birth of Corvo. Giuseppe's son, Duke Edoardo, focused on making wines that were more pleasurable, working in the vineyards rather than just the cellar.

Currently, the Corvo grapes come from a series of suppliers from all over Sicily. Carefully monitored by technicians in the cellar, all production processes, from the arrival of the grapes in the winery to the storage of the finished product, are fully automated and monitored by cutting-edge technology that ensures quality and traceability of the product. This technology has become the detailed diary of the oenologist, guaranteeing balanced maceration, a controlled temperature during fermentation, complete sterilization of the tanks after processing, and efficient supply chain bottling. It allows Corvo to minimize production anomalies, therefore protecting the consumer and offering the very best expression of each territory. Unorthodox procedures, research, and meticulous care feed the unmistakable quality of Corvo wines.

CULTIVATION

Harvested by hand the first week of September.
Vertical shoot positioning on trellised vines.

VINIFICATION

Soft pressing of the grapes, short maceration on the skins, and fermentation at a controlled temperature to reach the alcohol content of 7°C. Cold stopping of the fermentation to preserve the must of the residual sugars and aromas of the must.

AGING

After bottling, the wine spends a month in the bottle in a temperature-controlled cellar for the development of aromas.