

# Allemanda 2025

Noto DOC

100% Moscato Bianco

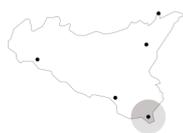


**FIRST VINTAGE**  
2012

**DISTRICT OF VINEYARD**  
Noto (SR)

**VINEYARDS**  
Buonivini - Agliastro

**WINERY**  
Buonivini



**CERTIFIED**  
Organic Wine; SOStain®;  
10.1 B



*Allemanda is a baroque opening dance, and we imagine this version of Moscato Bianco, as a perfect aperitif wine. It has no sugary residues, an enhanced aromatic profile and is a pleasure to drink. The vines are cultivated according to the criteria of sustainability and organicity, and together with careful vinification, respecting and protecting the aromatic profile, have made it possible to produce, even in the southernmost part of Sicily, a white wine with aromas which carry us back in time.*

**TYPE OF SOIL:** soils composed of lime marl, small-sized with abundant structure; fine textured with areas of light coloured chalk.

**ALTITUDE:** 40 metres above sea level

**YIELD PER HECTARE:** 90 quintal.

**TRAINING SYSTEM:** espalier with Guyot pruning system.

**PLANTING DENSITY:** 5.050 plants per hectare.

**METHOD OF CULTIVATION:** according to the criteria of organic agriculture and SOStain® protocols; the ground planted with broad beans, vetch and wild flowers to increase organic and nitrogen content and enhance the vitality of the soil's microfauna; small quantities of sulphur and copper to promote healthy plants; prevention of phytophages with useful insects, sexual confusion and applications of natural restoratives such as zeolites, kaolin and vegetable extracts.

**HARVESTING PERIOD:** 10<sup>th</sup>–21<sup>st</sup> August.

**VINIFICATION:** the grapes are gathered by hand into crates and refrigerated for a night at about 8/10 °C. They are then selected by hand, destalked and sent to be pressed.

The must obtained remains at about 7/8 °C for 3/4 days, then the clear part is decanted and ferments at about 15 °C for 20/25 days. When fermentation is complete after about 10 days in

stainless steel tanks of 100 and 195 hl, the wine is decanted for the last time, leaving it on the finest lees with weekly stirring. In February, after about four months, it is bottled.

**BOTTLING:** December 2025.

**ALCOHOL CONTENT:** 12,5% vol.

**TOTAL ACIDITY:** 5 g/l

**PH:** 3,28

**AGEING CAPACITY:** best drunk young.

**BOTTLE SIZE:** 0,75 l

**WEIGHT OF BOTTLE:** 440 g

**CORK:** Stelvin® Deluxe.

**TASTING NOTES:** Very pale yellow with green hues. On the nose, jasmine, rose petals, tangerine, pink grapefruit, orange blossom/neroli and sea scents; nearly a vanilla-like aroma. In the mouth, full-bodied and lean, soft but well balanced by a slight acidity.

**PAIRING:** An aperitif wine, and thus it can be paired with a wide variety of foods: from simple Noto almonds, just to stay on the territory, to Nocellara del Belice olives, to cheeses such as *Vastedda* or mozzarella. Good pairing with raw fish, also Asian raw fish dishes. In Sicily, fish-based first courses and vegetarian or fish couscous.

## NOTES ON THE VINTAGE - NOTO 2025

2025 was a year of perfectly healthy grapes, with average production but about 25% higher than in 2024, one of the poorest vintages of the decade. The quality was very high

A cool summer greatly benefited the vineyards of Vittoria, where we obtained healthy, balanced, ripe and fresh grapes: a harvest of great quality.

In Noto, there was a little more rain – thanks to spring storms near the sea – and a summer without excessive heat, which allowed for an early and beautiful harvest for the Moscato.

In summary, this is a vintage of typically “Noto” wines, intense and territorial, although it is still too early for a final assessment.