

METODO CLASSICO | Extra Brut

From the lowest section of the oldest estate vineyard of Catarratto Extra Lucido, the grapes which give life to our Traditional Method Sparkling Wine come from.

A Vintage Extra Brut with a Mediterranean character, with aromas of citrus that evolve into more complex hints, revealing the long rest on the yeasts and integrating into an elegant aromatic texture, enlivened by a very fine and persistent perlage.

TASTING NOTES

Colour | lively and bright straw yellow, with a fine and persistent perlage

Aroma | it gives fragrant notes of citrus and candied ginger with slight aromatic hints of sage, which turn on clearer aromas of roasting and toasted notes.

Taste | the full, lively and dynamic sip is striking for its impetuous freshness perfectly balanced by the large structure enriched by long aging on the yeasts. On the finish it reveals pleasant notes of brioche through a long persistence.

TECHNICAL SPECIFICATIONS

WINE TYPE | traditional method sparkling wine -DOC Sicilia- BIO

DOSAGE | Extra brut

GRAPE VARIETY | 100% Catarratto Extra Lucido

FOOD PAIRING | it is ideal to sip during the meal, paired with Busiate with prawns and pistachios or with a crunchy fried fish

SERVING TEMPERATURE | 6 - 8 °C

SUGGESTED GLASS | rounded tulip-shape glass with a wide opening to enhance the flavours

Soil composition | hilly, sandy with medium presence of stones

Altitude | 430 meters above sea level

Age of vines | 1990, 2000, 2010

Production area | Contrada Mandranova in the Camporeale countryside

Training system | espalier training with Guyot pruning

No. of vines/hectare | 4.000

Yield/hectare | 6.0 tonnes

Harvest period | first ten days of September

Alcoholic fermentation | 15 days, in steel tanks, at low temperature (14-15 °C)

Malolactic fermentation | not carried out

Temperature of refermentation | 16-18 °C

Ageing | in the bottle on the yeasts for 36 months

