



CLASSIFICATION: Quality Sparkling Wine – Classic Method – Pas Dosé
GRAPE VARIETY: Nerello Mascalese
VINEYARD LOCATION: North/northeastern slope of the countryside around Mt. Etna
SUBZONE: Verzella
EXPOSURE: North Eastern side of the Volcano (650 metres above sea level)
TYPE OF SOIL: Sandy, with high drainage capacity
TRAINING SYSTEM: Traditional Gobelet from Etna
PLANTS PER HECTARE: 3.500
YIELD (KG. PER HECTARE): 5.000 kg
HARVEST PERIOD: Hand picked. Second week of september
VINIFICATION: Soft pressing of whole grapes and fermentation at controlled temperature
DISGORGEMENT: 2021
PRODUCTION METHOD: Second fermentation in bottle (classic method)
SECOND FERMENTATION TEMPERATURE: 16 °C
AGEING: In contact with the yeasts for over 48 months with frequent “Coup de poignet” to favor the complexity on the nose and palate
DOSAGE: Pas dosè
ALCOHOL: 12.50 % vol. | **PH:** 3 (average) | **TOTAL ACIDITY:** 7.95 g/l (average)
SUGARS: 1,03 g/l (average)
1ST YEAR PRODUCTION: 2017
FORMATS: 75 cl
SERVING TEMPERATURE: 8°C



TASTING NOTES



COLOR

Pale golden yellow with creamy foam, particularly fine and evanescent.



NOSE

Complex and harmonious with hints of white flowers and rich in notes of dried fruit and toast.



PALATE

Austere on the palate in full elegance, flavor and persistence, acidic closure of currant in citrus notes.



PERLAGE

Fine and concentrated.