



SPARKLING WINE



History: this sparkling wine is made with carefully hand-selected white grapes coming from Sicily. It is characterized by fine and persistent *perlage*

Appellation: sparkling wine

Method of Production: traditional

Grape Varieties: 90% Chardonnay, 10% Sauvignon Blanc

Wine-making Technique: soft crushing; the temperature is controlled during the fermentation, which is performed following the Charmat method, to obtain fine bubbles

ANALYTICAL DATA

Alcohol: 11,5% Vol.

Residual sugar: 20 g/l

Acidity: 5,20 g/l

ORGANOLEPTIC EXAM

Colour: brilliant straw yellow

Aroma: lime peel, passion fruit, butter and toasted hazelnut

Taste: dry and smooth at the same time

FOOD MATCHING

Pizza with typical “Mozzarella di Bufala”, Italian seafood appetizers but also white chocolate desserts



