



**APPEARANCE**

Light pink wine with light and persistent bubbles



**NOSE**

Reminiscent of citrus juice and zest, mineral shades, fresh flowers, aromatic herbs



**PALATE**

Deep freshness and well-integrated flavor, enveloping, tense and dry



**FOOD PAIRINGS**

All-course wine, particularly suitable for appetizers and cold cuts

**TYPE**

Sparkling Rose' – Ancestral Method

**CLASSIFICATION**

IGT Terre Siciliane

**PRODUCTION AREA**

Lipari Island

**CLIMATE**

Mediterranean and continental at the same time, with significant temperature variations between day and night. Very breezy

**SOIL**

Volcanic sand, fertile and rich in trace elements and minerals of volcanic origin such as lapilli, pumice stone, obsidian

**ALTITUDE**

500 m.a.s.l.

**GRAPE VARIETY**

100% Pinot Nero

**TRAINING SYSTEM**

Alberello technique (free standing "little trees"), with a 1.2 x 1.2 m quincunx planting layout

**DENSITY OF IMPLANTATION**

7000 stumps per hectare

**YIELD**

7,0 tons/ha

**ALCOHOL CONTENT**

12%

**RESIDUAL SUGAR**

1,5 g/l

**GRAPE HARVEST**

handpicked with selection of the bunches

**VINIFICATION**

Manually harvested grapes are pressed softly. Follows the clarification of the must with static cold clarification and subsequent fermentation in steel at controlled temperatures, and bottling before the end of the alcoholic fermentation

**AGEING IN THE BOTTLE**

at least 3 months

**ESTIMATED AGING CAPACITY**

at least 5 years

**TASTING TEMPERATURE**

10-12°C

**TASTING NOTES**

Light pink wine with light and persistent bubbles, the nose is reminiscent of citrus juice and zest, mineral shades, fresh flowers, aromatic herbs. It has a taste of deep freshness and well-integrated flavor, enveloping, tense and dry