

# Mar Sili



TENUTA DI  
CASTELLARO



#### APPEARANCE

Straw -yellow slightly cloudy wine, with light and persistent bubbles



#### NOSE

Reminiscent of delicate hints of yeast and bread crust, with citrus zest shades and hawthorn notes



#### PALATE

Dynamic, vibrant, savory flavour, with alternating mineral shades and herbaceous notes



#### FOOD PAIRINGS

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



#### TYPE

Sparkling White

#### METHOD

Ancestral

#### PRODUCTION AREA

Lipari Island

#### CLIMATE

Mediterranean and continental, very breezy, with significant temperature variations between day and night

#### SOIL

Volcanic sand, fertile, rich in trace elements and volcanic minerals

#### ALTITUDE

350 m a.s.l.

#### GRAPE VARIETY

100% Moscato Bianco

#### 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

11,5%

#### RESIDUAL SUGAR

1,3 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

#### AGING IN THE BOTTLE

At least 3 months

#### ESTIMATED AGING CAPACITY

At least 5 years

#### TASTING TEMPERATURE

8-10°C

#### TASTING NOTES

A straw-yellow colored wine with light and persistent bubbles. The nose is reminiscent of delicate hints of yeast and bread crust, with citrus zest shades and hawthorn notes. It has a dynamic, vibrant and savory taste, characterized by an articulated frame with alternating mineral shades and herbaceous notes.