

# 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.

• CONTAINS SULPHITES