

GADÌ SPUMANTE BRUT



Variety: 100% Catarratto

Classification: sparkling brut DOC Sicilia

Production location: Partinico (PA), Sicily

Alcohol content: 12.5% vol

Residual sugars: 6 gr/lt

Vineyard site: Contrada Lavatore

Soil type: sandy

Exposure and altitude: north-east - 300/350 m
above sea level

Training system: Spurred cordon

Plants per hectare: 4500

Average age of vines: 15 years

Grape yield per ha in quintals: 60

Harvest: early September

VINIFICATION AND MATURATION

Fermentation: stainless steel

Fermentation temperature: 16° C

Duration of fermentation: 20 days

Second fermentation: for 2 months in an autoclave
at a temperature of 14° until the desired pressure is
reached (4 atmospheres)

Stabilization method: refrigeration at 4° for 3 weeks
and isobaric bottling with filtration at 0.50 microns.

Storage: 5 years

TASTING

Sparkling wine from Catarratto grapes produced with the Charmat method, it has a fine and persistent perlage. Fine bouquet of tropical fruit, citrus and pastry combined with floral notes. Creamy and with lively acidity, it lingers pleasantly in the mouth where pastry flavors emerge.

