



SIC! 2021

Classic Method Brut Rosè sparkling wine

Denomination: IGT Terre Siciliane

Grapes: Nerello Mascalese 100%

Certification: Organic - IT BIO 006 D67W

Annual production: 7.000 bottles

Production area: South-eastern Sicily, Rosolini (SR) -
Contrada Ritillini

Soils and climate: calcareous soils, at an altitude between 180 and 250 m above sea level, Mediterranean climate with significant day-night temperature ranges

Training system: VSP (Vertical Shoot Positioning) with Guyot pruning

Planting density: 5.000 vines per hectare, with yields of 60 q/ha

Harvesting: manual harvest in the first half of September

Vinification: soft crushing of the grapes, maceration few hours on the skins, vinification in stainless steel tanks at controlled temperature and re-fermentation in the bottle

Ageing: resting on the lees for at least 24 months

Alcohol content: 12% vol

Total acidity: 6,3 g/l

Ph: 2,98

Residual sugar: less than 6 g/l

First vintage: 2017

Bottle size: 0,75 l and 1,5 l

Tasting notes:

Appearance: elegant antique pink colour with onion peel reflections and a fine and persistent pérlage

Nose: pleasant note of wild strawberries, roship and delicate hints of red fruits

Palate: velvety and at the same time with marked acidity and persistence

Food pairing:

A very versatile wine, to drink throughout the meal, excellent with seafood crudités, carpaccio and fish tartare or crustaceans