



## Terrazze dell'Etna

TERRAZZE DELL'ETNA



### Blanc Brut Metodo Classico

#### REGION

Sicilia

#### VARIETY

100% Chardonnay  
Municipality of Randazzo (CT) northwest slopes of Etna

Altitude: 750-950 metres a.s.l.

Soil type: Volcanic- lava flow

Climate: Cool and ventilated with consistent changes between day and night

Vine Age: 7-15 years

Harvest period: Last decade of August

Vinification: White vinification

Ageing: Classic Method 36 month on the lees produced with pupitre , dégorgement by hand

#### TASTING NOTES

A product of great fineness and elegance, well balanced with a discreet softness. Good intense aromatic persistence with an olfactive return of minerals and citrus hints, quite sapid, the foam is creamy and refined.

#### FOOD PAIRINGS

Fish and crustaceans, even raw, traditional Sicilian pasta dishes, soft cheese and white meat.