Terrazze dell'Etna

Cuvée 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.