

Terrazze dell'Etna

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 , dégorgeement 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.