

SCIARR*mant*

White Sparkling Wine



# White Sparkling Wine

**Type:** White

**Region:** Abruzzo - Italy

**Variety:** Trebbiano 80%, Pecorino 20%.

## WINEYARD FEATURES

**Municipality:** Città Sant'Angelo (Pescara).

**Wineyards surface area:** 4,50 hectares.

**Altitude:** 300 meters above sea level.

**Esposure:** Southeast-southwest facing.

**Soli features:** medium density clay.

**Training system:** tendone (high trellis supported by crossed wires).

**Density:** 1800/2000 plants per hectare.

**Average age of vineyards:** 15 years old.

**Average yield:** 90 hl/hectare.

**Harvesting:** manual, with a meticulous selection of the grapes.

**Production:** 12000 bottles of 750 ml and 1200 bottles of 1.5 liters.

## VINIFICATION

Harvest in August, vinification with gentle pressing of the grapes and fermentation at controlled temperature. The sparkling wine is made with the Martinotti method (Charmat lungo) and resting on the lees for about 50 days. Final refinement in the bottle for at least 3 months.

**Best serve:** 42/44 °F

**Appearance:** attractive straw yellow with faint and lasting perlage.

**Bouquet:** A quite intense and complex bouquet with floreal and fruits notes like wild flowers and pineapple first, a light note of toast dried fruit (peanut), then apple and lightly herbal notes.

**Flavor:** Pleasant-tasting, velvety and fresh. It has a quite light body. A good juiciness invites to drink more than one glass, it has a good intensity and a moderate persistence. A fruit taste and a good finesse.

**Wine-pairing:** It's a good wine for aperitif and conversation. It's good to serve with light fish dishes, but also with fish starter (pickled and crudità), pasta with fish souce and also with a bit of tomato souces.

**Easy to drink...but not only on summertime!**