

Gaia | Sparkling Withe Wine

I.G.P. - Terre Siciliane

TYPE: Sparkling white wine I.G.P. Terre Siciliane

GRAPES: Blend of the best native Sicilian white grapes. Wine with a lively and unique personality. Bewitching and brilliant to the eyes. It gives freshness in the glass, where every sip recalls the waves of the Mediterranean Sea and an unparalleled harmony of flavors at the palate. Conquer the preferences of those who prefer to taste a delicate and elegant bubble.

COLOR: Straw-yellow with elegant greenish reflections.

BOUQUET: Offers infinite notes of orange blossom and white rose, lime zest, fragrant aromas of fresh white fruit pulp, peach and delicate flavors of freshly picked tropical fruit in perfect harmony with sophisticated hints of undergrowth.

TASTE: At the palate it is harmonious, savory and well balanced with a pleasant freshness and minerality. Fine and elegantly persistent perlage.

PRODUCTION AREA: Western Sicily, 350 meters above sea level.

TRAINING METHOD: Espalier with "Guyot" pruning.

HARVEST: Second decade of August.

VINIFICATION: Selection of the best white berried grapes in the vineyard. Short maceration of the grapes at low temperature in a reducing environment, soft pressing and fermentation at a highly controlled temperature. The refinement takes place on the noble lees in steel containers. It will be a resumption of fermentation in an autoclave to create a natural overpressure that will characterize our sparkling wine, giving it a delicate effervescence. After isobaric bottling, the wine will reach a perfect and pleasant balance through a month of aging before being bottled and ready to amaze the palates.

ALCOHOL CONTENT: 10.50% vol.

ALLERGENS: Contains sulphites.

SERVICE TEMPERATURE: 8°-10°C.

PAIRINGS: Ideal with delicious aperitifs. Raw seafood, crustaceans and molluscs. First and second courses based on fish. White meats, vegetables and smoked seafood.

DRINKABILITY: 2 years.

SIZE: 0,750 ml.



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