



Gaia | Vino bianco frizzante

I.G.P. - TERRE SICILIANE



TYPE: Terre Siciliane I.G.P. semi-sparkling white wine—a lively, dynamic expression of irresistible freshness. Gaia Frizzante embodies the liquid essence of the Sicilian sun and sea; a Mediterranean tale captured in a vibrant glass, releasing aromas of the breeze and unspoiled nature with every sip, and offering a poetic, enveloping experience that fills the tables of true wine lovers with pure joy.

BLEND: A blend of the finest native Sicilian white grape varieties. It represents a meticulous, synergistic selection of the island's historic vines—true oenological monuments that capture the authentic spirit of Trinacria. This exceptional combination—renowned for its generous acidity and natural freshness and vibrancy—is crafted into a white wine with a unique character. The choice relies on a precision blend of native varieties that faithfully express the terroir, translating mineral elements and aromatic precursors into a structured, proud profile with a captivating personality; it is designed to win over those who appreciate a delicate, elegant sparkling wine that transcends fleeting trends.

COLOR: The wine displays a straw-yellow hue of extraordinary brilliance and visual density, traversed and enhanced by vivid greenish highlights that cut through like blades of light. This bold, vibrant chromatic texture visually reflects the wine's pristine youth and the flawless quality of the raw material. The glass's brilliance—made even more dynamic by the movement of the bubbles—foreshadows the vibrant acidity and rich extract that will be revealed upon tasting, offering a hypnotic, captivating luminosity that evokes the warmth of the Sicilian sun reflecting off the sea waves.

BOUQUET: On the nose, a sumptuous, festive, and monumentally expansive olfactory alchemy unfolds, where the technical precision of the scents merges with a spellbinding aromatic poetry. It opens with an endless array of floral notes—orange blossom, white rose, and the unmistakable fragrance of citrus blossoms—which quickly give way to a whirlwind of citrusy aromas. As the wine breathes and the effervescence is released, the aromatic structure evolves to reveal fragrant notes of fresh white fruit pulp, nectarine, and delicate hints of just-picked tropical fruit. The finish is extraordinarily complex, evoking sophisticated nuances of damp forest floor and marine notes—a true reflection of a sun-drenched, coastal Sicily that captivates the senses even before the first sip.

ESPERIENZA GUSTATIVA: Al palato compie il suo capolavoro, rivelandosi incredibilmente intenso, armonioso e strutturato, pur mantenendo una leggiadria innata. Il sorso si fa pura energia liquida: una trama sapida, sostenuta da una vibrante acidità, dona una mineralità, una freschezza e una verticalità avvolgenti, bilanciando la ricchezza polposa delle delicate note di frutta fresca tropicale. L'effervescenza cremosa conduce verso un finale persistente e carico di freschezza, lasciando il palato incantato e colmo di bellezza.

TERROIR: The raw material draws its essence from the beating heart of Western Sicily, a prime location situated at an altitude of 350 meters above sea level. Up here, amidst endless skies, constant sea breezes and an optimal diurnal temperature range allow the fruit to acquire the saline complexity and vibrant freshness that only this land can bestow.

AGRONOMIC ARCHITECTURE: The wine's extraordinary quality is rooted in choices aimed at achieving the highest level of excellence. The selected fruit comes from vertical-trellis vineyards using the Guyot pruning method—a distinguished system that naturally limits yield per vine. This expert approach ensures that every cluster receives perfect sunlight exposure, resulting in intact, concentrated berries rich in fixed acidity.

HARVEST: Nature's perfect rhythm reaches its remarkably early peak during the second ten days of August. It is at this precise moment—when the balance between sugars and the white grapes' natural acidity achieves the perfect harmony for crafting sparkling wine—that the raw material is selected. A deliberate, swift, and meticulous harvest, aimed at preserving the absolute integrity and crisp freshness of every single berry.

INGREDIENTS

Grapes, Stabilizing agents (gum arabic, potassium polyaspartate), Antioxidants (L-ascorbic acid), Preservatives and antioxidants (**sulphites**). Bottled in a protective atmosphere.

NUTRITIONAL INFORMATION

average values per 100ml	
Energy	274 kJ / 66 kcal
Fats	0 g
of which saturated fatty acids	0 g
Carbohydrates	1,9g
of which Sugars	1,1g
Proteins	0 g
Salt	0 g

DRINK RESPONSIBLY



WINEinMODERATION

CHOOSE | SHARE | CARE

Always drink in moderation.

Alcohol abuse is harmful to your health.

WASTE SORTING

Bottle	Cork	Capsule
GL 71	FOR 51	C/ALU 90
Glass	Cork	Multi-layered
Glass Collection	Cork Collection	Aluminum Collection
Check your local council guidelines. Separate components and dispose of properly.		

WINEMAKING TECHNIQUE: The wine's profile takes shape through a rigorous selection of the white grapes in the winery, followed by brief skin-contact maceration at low temperatures in a reductive environment to protect aromas from oxidation. After gentle pressing, fermentation proceeds at a controlled temperature. The process continues with aging on the fine lees in steel tanks; subsequently, a slow secondary fermentation in pressurized tanks (Martinotti method) generates natural overpressure, giving the wine its delicate effervescence. Following protected isobaric bottling, a further month of resting allows the wine to achieve perfect balance.

ALCOHOL CONTENT: 10.50% Vol. A beautifully light and balanced alcohol level, calibrated to perfection to support the wine's mineral and dynamic structure.

ALLERGEN INFORMATION: Contains sulphites. Naturally occurring and controlled, resulting from the traditional winemaking and preservation process, ensuring the wine's stability and quality evolution over time.

IDEAL SERVING TEMPERATURE: 8°–10°C. An optimal, strictly cool temperature allows the delicate aromatic and floral bouquet to unfold in perfect harmony, enabling the *perlage* and vibrant acidity to express themselves on the palate with maximum liveliness.

FOOD AND WINE PAIRING: It proves to be a masterful, eclectic, and authoritative companion to fine dining and conviviality—an ambassador of refined cheer designed to elevate the freshest and most exclusive culinary experiences. It shines brightest as an elite aperitif or alongside delectable finger foods, before going on to accompany seafood crudités, crustaceans, shellfish, and fish-based first and main courses.

Evolution and Longevity: This sparkling white wine preserves the gift of youth, expressing its utmost exuberance and integrity within two years of bottling. When stored under optimal conditions—constant temperature and darkness—it retains its crisp profile, lively mineral verve, and harmonious citrus aromas.

FORMAT: 750 ml (0.75 L). The wine is housed in a bottle with a proud, elegant profile—featuring slender lines and high shoulders—chosen to preserve natural counter-pressure and the product's integrity, ensuring impeccable, distinguished, and striking service.



Romano Winery

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