



Gaia | Sparkling Wine

EXTRA DRY



TYPE: Extra Dry Sparkling Wine—an aristocratic, festive expression of unparalleled sensory dynamism. Gaia Spumante embodies the liquid essence of the Sicilian sun and sea; a Mediterranean fairy tale captured in a vibrant glass, releasing aromas of the breeze and unspoiled nature with every sip, and offering a poetic, enveloping experience that lights up the tables of true wine lovers with pure joy.

BLEND: A blend of the finest native Sicilian white grape varieties. It is a meticulous, synergistic selection of the island's historic vines—true oenological monuments that capture the authentic spirit of Trinacria. Drawn from vineyard plots ideally suited to producing grapes for sparkling wine—renowned for their vibrant acidity—this exceptional blend is crafted to reveal a fresh, lively, and spirited character. It is a choice that celebrates the absolute purity of native varieties, capable of authentically expressing their terroir and serving as the perfect accompaniment to the most joyful and memorable toasts, far removed from 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—amplified by the upward movement of the bubbles—foreshadows the acidity and richness of extract revealed upon tasting, offering a hypnotic luminosity that evokes the warmth of the Sicilian sun reflecting off the sea waves.

BOUQUET: On the nose, a sumptuous, intense, and monumentally expansive olfactory alchemy unfolds, where the technical precision of the scents merges with a spellbinding aromatic poetry. The opening is remarkably fresh, offering distinct hints of spices and Mediterranean scrub herbs. As the wine breathes and the mousse dissipates, the aromatic structure evolves into exquisite nuances of small white and yellow flowers—notably orange blossom and elderflower—blending beautifully with vibrant citrus notes and fruity undertones; it is a faithful reflection of a sun-drenched, coastal Sicily that captivates the senses even before the first sip.

TASTING EXPERIENCE: It is on the palate that the wine truly shines, revealing itself to be incredibly intense, harmonious, and structured, yet retaining an innate grace. Each sip is pure liquid energy: a savory texture, underpinned by vibrant acidity, imparts an enveloping minerality, freshness, and verticality, balancing the lush, fleshy richness of delicate fresh tropical fruit notes. The creamy effervescence leads to a persistent, remarkably fresh finish, leaving the palate enchanted and filled with beauty.

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 agronomic choices aimed at achieving the highest level of excellence. The selected grapes come from vertical-trellis vineyards using the Guyot pruning method—a distinguished system that naturally limits yield per vine. This expert approach ensures each cluster receives perfect sunlight exposure, resulting in intact, concentrated berries rich in fixed acidity—ideal for sparkling wine production.

HARVEST: Nature's perfect rhythm reaches its peak in mid-September. It is at this precise moment—when the balance between sugars and acidity achieves perfect harmony, ensuring the freshness and verticality of the sparkling wine base—that the raw material is selected. A thoughtful, meticulous harvest, aimed at preserving the absolute integrity of every single grape.

WINEMAKING TECHNIQUE: The wine's profile takes shape through gentle pressing using modern pneumatic presses, followed by static cold settling of the free-run juice. Primary fermentation occurs in tanks at a strictly controlled temperature of 16°–18°C, followed by cold tartaric stabilization at a precise 4°C. The winemaking process culminates in the secondary fermentation—or **presa di spuma**—carried out in pressurized tanks (the Martinotti method); this stage lasts a full 60 to 70 days, shaping the fine quality of the bubbles before isobaric bottling under controlled pressure.

INGREDIENTS

Uve, agenti stabilizzanti (poliaspartato di Potassio), conservanti e antiossidanti: Metabisolfito di Potassio (**solfiti**). Imbottigliato in atmosfera protettiva.

NUTRITIONAL INFORMATION

average values per 100ml	
Energy	308 kJ / 74 kcal
Fats	0 g
of which saturated fatty acids	0 g
Carbohydrates	2,1 g
of which sugars	1,4 g
Protein	0 g
Salt	0 g

CONSUMO RESPONSABILE



WINEinMODERATION

CHOOSE | SHARE | CARE

Always drink in moderation.

Alcohol abuse is harmful to your health.

WASTE SORTING

Bottle	Cork	Capsule	Wirehood
GL 71	FOR 51	C/ALU 90	FE 40
Glass	Cork	Polylaminate	Metal
Glass Collection	Cork Collection	Alluminum Alluminio	Metal Collection

Check your municipality's guidelines. Separate the components and dispose of them correctly.

ALCOHOL CONTENT: 11.50% Vol. A perfectly balanced alcohol level, capable of supporting the wine's mineral structure and effervescent verve, imparting extraordinary drinkability and crisp elegance.

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: 6°–8°C. This strictly cool, optimal temperature allows the complex aromatic bouquet to unfold in perfect harmony, enabling the exceptionally fine perlage and vibrant acidity to spread across the palate with the utmost liveliness and silkiness.

FOOD AND WINE PAIRING: It proves to be a masterful, eclectic, and authoritative partner for fine dining and special celebrations—an ambassador of refined festivity created to elevate the most exclusive culinary journeys. It is superb as an elite aperitif and pairs elegantly with seafood menus, raw seafood platters, crustaceans, and delicate smoked fish. Its robust structure and freshness also make it an ideal companion for platters of cured meats and flavorful soft cheeses; furthermore, its "Extra Dry" dosage perfectly complements signature desserts. Each glass creates an inseparable bond with the dish, transforming the experience into a memorable symphony of flavors.

Evolution and Longevity: This sparkling wine retains its fresh, fragrant character, expressing its peak vibrancy and aromatic exuberance within a 3-to-5-year window. When stored under optimal conditions—constant temperature and darkness—it preserves the finesse of its perlage and the crisp freshness of its fruity and floral notes, offering a sip that remains consistently vibrant and full of energy.

SIZE: 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 the product's integrity and natural pressure, ensuring impeccable, distinguished service when sharing a meal.



Romano Winery

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