

TERZAVIA TRADITIONAL METHOD ROSÉ VINTAGE 2019

Type: Traditional method, Sparkling wine, Brut nature

Grape: Pignaetello 100%

Alcohol (% ABV): 12

Territory: Western Sicily, Marsala - Italy

Vineyard surface (has): 0.5 (about 1.2 ac)

Age of vines: 20 years

Soil: clayey soil, level land

Training: cordon spur Guyot; 3,500 plants per hectare

Bound SO₂: 20 mg/l

Harvest: manual, clusters put in small cases, starting end of September

Yield per hectare (hl): 40

Winemaking of the base wine: the clusters are manually selected and the grapes cooled. A direct soft pressing of the whole cluster follows and, after a natural decanting of the must, fermentation starts in stainless steel vats at controlled temperature (air conditioning). The fermentation is activated by wild yeasts (natural) and with a minimum use of sulfites

Pignatello is vinified as a white wine

Tirage: (September 2020) Addition of fresh must, always obtained from Pignatello grapes of the next vintage and from the same vineyard. The same production method of the base wine is applied. Fresh must is added in such quantities as to dilute alcohol content and to add a quantity of (natural) sugar suitable to second fermentation. Sugar contribution does not exceed 15%

Agging: the wine ages for 12 months in stainless steel vats on its lees. At least 14 months in bottle always on its own lees

Disgorging: starting October 2013, pas dosé

Bottles produced : 2,000

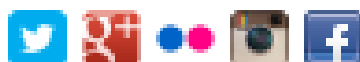
First vintage: 2010



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Pairings: perfect with seafood appetizers, and also with main courses of duck and goose

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