

TERZAVIA CUVEÉ RISERVA VS

Type: Metodo Classico, Spumante di Qualità (Sparkling wine, traditional method) Extra Brut.

Grape: Grillo 100%.

Alcohol (% ABV): .

Territory: Western Sicily, Samperi district, Marsala - Italy.

Vineyard surface (ha): 0.5 (about 1.2 ac).

Age of vines: 22 years.

Soil: sandy loam, level land.

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

Residual sugar: 8 g/L.

Total SO2: 8 mg/L.

Acidity: 7 g/L.

pH: 3.

Harvest: manual, from the 20th of August to the end of September.

Yield per hectare (hl): 35.

Winemaking: Fermentation of Grillo grapes with wild yeasts in barrels of 500 l capacity and aging of 12 months on its lees. Tirage of various vintages of wine obtained from Grillo grapes. Beside the addition of fresh must always obtained from Grillo grapes of the last harvest, a small amount of Vecchio Samperi is also added.

Tirage: August 2022

Disgorging: February 2024.

Aging: 30 months on its lees.

Bottles produced: 3,900.

First vintage: 2010.

Pairings: to combine with game or at the end of a lavish wine and food session.

