

## Satàri

Sparkling white wine



**Wine type** semi-sparkling white wine

**Grapes** 50% Grillo, 50% Chardonnay

**Area of production** Agrigento area, south west Sicily

**Soil type** sandy-silt soils, of medium consistency with an alkaline reaction due to the presence of limestone

**Altitude of vineyards** from 250 m to 400 m a.s.l.

**Average age of vines** 5 years

**Training system** predominantly VSP (vertical shoot positioning) with renewable spurred cordon espalier

**Plants/hectare** 5000

**Yield/hectare** 10 tonnes

**Harvest** end of August

**Fermentation** steel tanks at a controlled temperature of 16°C. Second fermentation in bulk

**Serving temperature** 8-10°C

**Suggested glass type** tulip-shaped glass for young white wines

### Tasting notes

**Colour** pale straw yellow with greenish highlights;

**Bouquet** predominant floral notes and fresh white fruits;

**Taste** it stands out for its good acidity, fragrance and brightness.

Lively and fresh, well-balanced with mineral notes;

**Food pairing** it goes very well with sea-food and shellfish, excellent with grilled jumbo prawns.