

Spumante 50°

Celebrating the estate's
50th anniversary



Wine type Brut sparkling white

Grapes Grillo 80%, Catarratto Lucido 20%

Area of production Canicattì and adjacent municipalities

Soil type alkaline, medium textured sandy-loam soils

Average age of vines 15 years

Training system renewable spurred cordon espalier

Altitude of vineyards from 400 m to 600 m a.s.l.

Plants/hectare 4000 - 5000

Harvest hand-picking at dawn carried out in the month of August

Fermentation in steel tanks at a controlled temperature
of 16-17°C

Malolactic fermentation not carried out

Second fermentation in pressure tank, Charmat method,
for 60 days

Bottle ageing for over two months

Serving temperature 10-12°C

Tasting notes

Colour straw-yellow with pale green highlights;

Bouquet fresh and elegant with notes of citrus and tropical fruit;

Taste fruity with hints of grapefruit, citrus and tropical fruit;

Character a surprising sparkling version of two classic Sicilian
whites;

Food pairing perfect as an aperitif and enjoyed with fried fish.