



GIOVINCO

TRADITIONAL METHOD

NERELLO MASCALESE IGT

EXTRA BRUT



Production Area: Sambuca di Sicilia (AG),
c.da Sgaretta - 350/400 m asl

Variety: 100% Nerello Mascalese

Soil: Medium mixture

Training System: Espalier

Vinification and aging: The grapes are harvested before full maturation to maintain an excellent acid balance. Then they are gently pressed to avoid the extraction of color from the skins. The must obtained ferments in steel at a controlled temperature (16 °C).

The second fermentation takes place from the beginning of the spring after the harvest. After the second fermentation in bottle the wine ages on the lees for a minimum of 24 months.

The sparkling wine is not dosed.

Winemaker: Vito Giovinco



Bright straw yellow, with a fine and persistent perlage. The nose is immediately perceived hints of chalk, minerals, iodine and herbaceous. On the background bread crust, floral notes and tropical fruit. The entrance in the mouth is full, enveloping and mineral. The long and fresh finish reveals importance and longevity.



Perfect for whole meal or alone. It goes well with oysters, caviar, fried foods and eggs. Try it with cheese and white meats. **Serve at 8 °C.**