

su'entu



SU'BRÌ Brut sparkling wine

VARIETAL COMPOSITION

White blend from local grapes.

CLIMATE

Mediterranean: mild winters and hot summers with low rainfall.

SOIL TYPE

Clay with limestone deposits.

WINEMAKING

The grapes are gently pressed and 50% of free-run juice obtained. Once the must has been racked off its solids, fermentation is conducted at cool temperatures (60-62 °F /16-17 °C). The wine is then placed in a sealed pressure tank and selected yeasts added so that a second fermentation at controlled temperature (60 °F / 16 °C) occurs.

APPEARANCE

Straw yellow with a fine and persistent stream of bubbles.

AROMAS

The nose shows elegant aromatics with layers of white flowers and crunchy fruit.

PALATE

This rich sparkling wine offers a pleasant saline minerality complemented by a creamy texture and a soft finish.

FOOD PAIRING

Ideal as an aperitif or with vegetable pies.

Recommended with a fish fry-up.

SERVING TEMPERATURE

42-46 °F (6-8 °C)

