

# LAVI SPUMANTE BLANC DE NOIR NERELLO MASCALESE



Sapid, fragrant, balanced. A brut Nerello Mascalese pure, one of the main distinct red grape varieties of Sicily. Light, good tannin, Lavi Brut Blanc de Noir is characterised by a delicate and elegant perlage. Remarkable scents of white pulped fruit and cherry blossoms recall the features of a sparkling wine with a wide range of aromas, that will satisfy even the most demanding palates.

**DENOMINATION:** I.G.P. Terre Siciliane.

## SENSORIAL ANALYSIS



**COLOUR:** Straw-yellow with green reflections.



**BOUQUET:** Fine and elegant on the nose. Scents of rose and wild violets are surrounded by fruit notes of blueberry, green apple and cherry blossoms.



**PERLAGE:** Fine and persistent.



**TASTE:** Harmonious and lively. The great sapidity highlights the bouquet, resulting fresh and light.

## HOW TO TASTE IT

**FOOD MATCHING:** Ideally served with fish-based first courses. It also pairs with fresh cheese.

**RECOMMENDED GLASS:** Half flûte glass.

**SERVING TEMPERATURE:** 6-8 °C.

## ON THE MARKET

**ORIGIN OF THE NAME:** A fantasy name celebrating in an authentic way the town of Vita, enhancing the deep connection with the centuries-old cult of the vine.

**ANNUAL PRODUCTION:** 20.000 bottles.

**FORMAT:** 75 cl.

**PACKAGING:** 6 bottle cardboard boxes (vertical).

## AGRONOMIC DATA

**VITICULTURE:** Organic farming.

**GRAPE VARIETY:** 100% Nerello Mascalese.

**VINEYARD LOCATION:** Valle del Belice.

**ALTITUDE:** 300-500 m.a.s.l.

**SOIL:** Medium-textured, chalky.

**TRAINING SYSTEM:** Guyot.

**PLANTS/HA:** 3.300.

**YIELD Q/HA:** 80.

**HARVEST PERIODLE:** Third week of August.

**HARVEST METHOD:** Manual in 10-15 kg crates.

## OENOLOGICAL DATA

**ALCOHOL CONTENT:** 11% Vol.

**SULPHITES CONCENTRATION:** Low content of sulphites, 40% of the maximum level.

**FOAM FORMATION:** The wines composing the Cuvée are refermented with the traditional Martinotti or Charmat method. The process occurs in autoclave at 16°C for 15 days, with additional rest on lees promoted by frequent bâtonnages. Subsequently, wine is filtered and bottled. The feature of this method implies that all the procedures following refermentation, including bottling, are done in isobaric conditions.

**REFINEMENT IN BOTTLE:** 2 months before commercial release.

**AGEING POTENTIAL:** 2 years.



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