

# LAVI SPUMANTE BRUT NATURE CHARDONNAY



Dry, fruity and elegant. A sparkling brut made of 100% Chardonnay grapes. The accurate selection of the best vineyards and the perfect pedoclimatic condition of Valle del Belice hills are fully integrated in creating this delicate sparkling wine of great Sicilian character. The temperature range between day and night, typical of these altitudes, allows grapes to achieve a perfect aromatic composition for high-quality sparkling wine basics. Lavi spumante Chardonnay is the authentic expression of a white pulped fruit bouquet with sweet notes of white flowers. Bursting with freshness, it offers a surplus of elegance.

## SENSORIAL ANALYSIS



**COLOUR:** Limpid straw-yellow, brilliant.



**BOUQUET:** Pleasing notes of yellow fruit and spices are wonderfully combined with enticing scents of thyme and sage.



**PERLAGE:** Fine and persistent.



**TASTE:** Dry and sapid. The great acidity and persistence enhances the aromas perceived on the nose.

## HOW TO TASTE IT

**FOOD MATCHING:** Ideally served with aperitifs, crudités of fish, crustaceans and fresh cheese.

**RECOMMENDED GLASS:** Half flûte glass.

**SERVING TEMPERATURE:** 6-8 °C.

## ON THE MARKET

**ORIGIN OF THE NAME:** A fantasy name celebrating in 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, 1,5 L (Magnum).

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

## AGRONOMIC DATA

**VITICULTURE:** Organic farming.

**GRAPE VARIETY:** 100% Chardonnay.

**VINEYARD LOCATION:** Among the hills of Vita, Segesta and Calatafimi.

**ALTITUDE:** 500/600 m.a.s.l.

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

**TRAINING SYSTEM:** Guyot.

**PLANTS/HA:** 4.000.

**YIELD Q/HA:** 80.

**HARVEST PERIODLE:** Late 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.

**VINIFICATION:** Soft pressing of grapes. Fermentation and ageing in small tanks at controlled-temperature. Refermentation takes place using Martinotti technique for 10 days at low temperatures, so as to ensure fragrance and elegance.

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

**AGEING POTENTIAL:** 2 years



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