



LAVI SPUMANTE EXTRA DRY GRILLO

Elegance, freshness and harmony. An extra dry sparkling wine made of Grillo grapes, one of the main vine symbols of the Sicilian wine tradition, in perfect symbiosis with the territory of origin. Among the top wines of Colomba Bianca, this Cuvée pure is made of hand harvested grapes that are processed through the Charmat method. Sapid, balanced, Lavi Grillo is marked by a fine and persistent perlage. Enticing notes of flowers and the wide aromatic range makes it suitable for jovial and friendly occasions.

DENOMINATION: D.O.C. Sicilia.

SENSORIAL ANALYSIS



COLOUR: Straw-yellow.



BOUQUET: Intense and fresh. Enticing notes of yellow fruit, jasmine and elderberry.



PERLAGE: Fine and persistent.



TASTE: The scents perceived on the nose return in the flavour. Sapid and mineral, with pleasing notes of white melon and mixed citrus fruit alongside scents of elderberry, sage and jasmine.

HOW TO TASTE IT

FOOD MATCHING: Excellent with fish-based first and main courses. It also pairs with vegetable cream and white meat.

RECOMMENDED GLASS: Half flute 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: 80.000 bottles.

FORMAT: 75 cl, 1,5 L (Magnum).

PACKAGING: 6 bottle cardboard boxes (vertical).

AGRONOMIC DATA

VITICULTURE: Organic farming.

GRAPE VARIETY: 100% Grillo.

VINEYARD LOCATION: Between the hills of Vita and Salemi.

ALTITUDE: 500-600 m.a.s.l.

SOIL: Medium-texture, chalky.

TRAINING SYSTEM: Guyot.

PLANTS/HA: 4.000.

YIELD Q/HA: 60.

HARVEST PERIODLE: First week of September.

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 spumante Lavi Grillo are produced by a careful selection of hand harvested grapes, vinified at low temperatures. The following sparkling procedure takes place in autoclave at controlled-temperature of 16°C for 15 days, according to the traditional Charmat method, with a rest on lees promoted by frequent bâtonnages. During the next stage, wine is filtered and bottled. The feature of this method implies that all procedures following fermentation, including bottling, are done in isobaric conditions.

REFINEMENT IN BOTTLE: 2 months before commercial release.

AGEING POTENTIAL: 2 years.



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