



LAVI SPUMANTE EXTRA DRY NERO D'AVOLA ROSÉ

A mouth-filling, fruity and harmonious 100% Nero d'Avola sparkling wine. An Extra Dry enhancing the pure expression of this vine prince of Sicily. Among the top wines of Colomba Bianca, this Cuvée pure comes from grapes particularly suitable for foam formation in accordance with the traditional Martinotti or Charmat method. Sapid, delicate, Lavi Rosé is a top-quality product, fully reflecting the territory of origin, with a long and firm persistence. The floral bouquet and the intense aromatic notes release a wine extremely charming and versatile.

DENOMINATION: D.O.C. Sicilia.

SENSORIAL ANALYSIS



COLOUR: Bright purple rose, limpid.



BOUQUET: Intense, pervasive. Enchanting fruit notes of strawberry and raspberry.



PERLAGE: Fine and persistent.



TASTE: The aromas perceived on the nose follow through on the palate. The mouthfeel is distinctly sapid, which enhances the aromatic profile: fresh and light.

HOW TO TASTE IT

FOOD MATCHING: Ideally served with fish-based first and main courses. Excellent with aperitifs and with fresh cheese-based appetizers.

RECOMMENDED GLASS: Half flute glass.

SERVING TEMPERATURE: 6-8 °C.

ON THE MARKET

ORIGIN OF THE NAME: A fantasy name celebrating 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% Nero d'Avola.

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: Third week of August.

HARVEST METHOD: Manual in 10-15 kg crates.

OENOLOGICAL DATA

ALCOHOL CONTENT: 11% Vol.

VINIFICATION: These Nero d'Avola grapes suitable for Cuvée Lavi are processed with great attention and care, in order to produce sparkling wine basics that will be processed through the Martinotti or Charmat method. In this way, refermentation takes place in autoclave at controlled-temperature of 16°C for 30 days, with a rest on lees promoted by frequent bâtonnages. Subsequently, wine is filtered and bottled. The feature of the method implies that all the procedures following fermentation, including bottling, are done in isobaric conditions.

REFINEMENT IN BOTTLE: 2 months before commercial release.

AGEING POTENTIAL: 2 years.