

LAVI SPUMANTE DEMI SEC ZIBIBBO



Fruity, floral and elegant. A Demi Sec sparkling wine made of Zibibbo grapes, with pleasing and remarkable scents that enhance the authentic soul of this autochthonous vine. This Cuvée comes from hand harvested grapes and processed into sparkling wine through the Charmat method. Sapid, well-balanced, Lavi Zibibbo is characterised by a fine and persistent perlage. The intense floral notes and the wide aromatic range make it suitable for jovial and friendly occasions. A sparkling wine with a distinct bouquet of pleasing and fruit notes of white peach, apricot and pineapple alongside subtle hints of orange blossoms and jasmine. It is aromatically complex with a long and persistent finish, creating a wine that is harmonious and glamorous.

SENSORIAL ANALYSIS



COLOUR: Limpid straw-yellow.



BOUQUET: Initial scents of pleasing, citrusy shades of lemon and cedar blend with the softness of fruit aromas of apricot and pineapple.



TASTE: Soft and pleasant on the palate. Sweetness and sapidity are perfectly balanced, creating a wine that is harmonious and appealing. The finish is long and persistent.

HOW TO TASTE IT

FOOD MATCHING: Ideally served with quiches, fish-based first and main courses. It also pairs well with chocolate.

RECOMMENDED GLASS: Medium-sized glass, narrowing at the rim.

SERVING TEMPERATURE: 6-8 °C.

ON THE MARKET

ORIGIN OF THE NAME: It derives from the homonymous farm located in Vita, municipality in Trapani.

ANNUAL PRODUCTION: 35.000 bottles.

FORMAT: 75 cl.

PACKAGING: 6 bottle cardboard boxes (vertical).

AGRONOMIC DATA

VITICULTURE: Organic farming.

GRAPE VARIETY: 100% Zibibbo.

VINEYARD LOCATION: Vita-Segesta.

ALTITUDE: 400 m.a.s.l.

SOIL: Medium-texture, chalky.

TRAINING SYSTEM: Espalier with Guyot pruning

PLANTS/HA: 3.000.

YIELD Q/HA: 70.

HARVEST PERIODLE: Mid-late September.

HARVEST METHOD: Manual in 10-15 kg crates.

OENOLOGICAL DATA

ALCOHOL CONTENT: 11,5% Vol.

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

FOAM FORMATION: Grapes are hand harvested around late August. After a soft pressing (around 0,2 bar) the must is clarified for 24 hours at 12°C. It is then fermented at low temperatures, so as to enhance varietal aromas. Foam formation is performed using the Charmat method.

REFINEMENT IN BOTTLE: 3 months before commercial release.

AGEING POTENTIAL: 2 years.