



ETESIA

SPARKLING WINE

CHARMAT / MARTINOTTI METHOD

BLANC DE NOIR

Type: VS

Grape variety: Negroamaro

Alcoholic strength: 12% vol.

Production area: Salento

Soil type: Calcareo-argilloso

Harvest period: Last ten days of August-first ten days of September

Vinification: From the soft pressing of the whole grapes, the flower must is obtained which, following separation and clarification, is fermented in steel tanks at a temperature of about 14-16 ° C, thus preserving its aroma and acidity.

First ageing: In Steel

Second ageing on the yeast: In Steel

Dosage: Extra Brut

Serving temperature: 7 - 8°C

SAMPLING POINTS

Appearance: Straw yellow with greenish reflections with fine and persistent perlage.

Aroma: Floral notes, fruity nuances of white pulp fruit, citrus and fresh, with a hint of honey.

Taste: Dynamic body, structure rich in freshness and flavor. The long and elegant persistence with creamy and delicate bubbles that enhance the olfactory notes adding in the finish a pleasant note of crunchy almond typical of Negroamaro

Pairings: Its perfect combination with delicious aperitifs and fish dishes, tartare, stews, risottos, delicate white meats, fresh soft cheeses and aged and semi-aged cheeses, delicate hams, typical cold cuts.

HITTING THE HIGH "NOTES"

Etesia is a south-west wind... One of the many that lap our land defined as: "lu sole, lu mare, and lu ientu." (the sun, the sea, the wind) Blessed winds that blow from the sea and the north that bring aromaticity and freshness to the grapes and contribute to their maturation. Thanks to the early harvest, an excellent vintage and a very low yield of up to 40% allows us to obtain grapes with optimal acidity, a perfect pH combined with a correct aging on the lees and an elegant second fermentation we are able to achieve these fine and delicate bubbles.