



ETESIA

QUALITY SPARKLING WINE
CLASSIC METHOD
BLANC DE NOIR

Type: VSQ

Grape variety: Negroamaro

Alcoholic strength: 12,5% 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 bottle for two years

Dosage: 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 fragrant and decisive notes of fresh bread crust.

Taste: Slender and dynamic body with a structure rich in freshness and flavor, with a long and elegant persistence, underlined by creamy and delicate bubbles that enhance the olfactory notes adding in the finish a pleasant note of crunchiness typical of Negroamaro.

Pairings: From delicious aperitifs of land or sea, to fish dishes, or delicate meats, stews of molluscs and crustaceans, risotto with chicken giblets, or porcini mushrooms, sirloin with beaten herbs, also combined with cold cuts and cheeses of various kinds.

HITTING THE HIGH "NOTES"

Etesia is a south-west wind... One of the many that lap our land defined as: lu sule, 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 create a very selected and high quality product.