




SIZE
0,75 L

SPUMANTI E FRIZZANTI

MURRIALI FRIZZANTE

Terre Siciliane IGT, Sparkling Wine

A SPARKLING WINE BOASTING A VIBRANT PERLAGE, THE PERFECT EXPRESSION OF ITS VINEYARD TERROIR IN THE HIGH HILLS.



GRAPE VARIETY

Organic sicilian white grapes



ESTATE

Pianetto Estate, Santa Cristina Gela, Palermo (PA)

TERROIR AND ELEVATION

Our Murriali grows in medium-textured clay and minerally soils at 650 m a.s.l.

HARVEST

August



VINIFICATION AND MATURATION

The clusters are given a meticulous quality-selection, then chilled in refrigeration units for 24 hours. Following a gentle pressing, the must ferments at low temperature in stainless steel tanks. The young wine remains a further 2 months or so on its fine lees, and receives a second low-temperature fermentation in steel pressure fermenters. The wine is finally bottled under pressure.



SENSORY PROFILE

Murriali appears a pale straw yellow and offers a delicate yet lively bead of tiny bubbles. Its graceful bouquet is marked by floral impressions enriched by apple and pear. The palate is appealingly crisp and dry, full-volumed and beautifully balanced.

PAIRINGS

Ideal as an aperitif wine, but perfect with every course throughout a meal.



SERVING TEMPERATURE

7°C