



Etna Spumante Metodo Classico Brut

-Tenuta Ferrata-



Italia
Sicilia
Etna



CLASSIFICAZIONE

Etna D.O.C.

WINE TYPE

Sparkling white wine

ALC./VOL.

11,50%



GRAPE VARIETIES

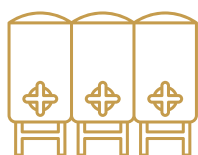
Nerello Mascalese

AGRICULTURAL SYSTEM

Conventional

HARVEST

Second decade of September



VINIFICATION

Soft pressing of whole bunches.
Temperature controlled
stainless steel fermentation.



AGEING

Following secondary
fermentation, the wine ages on
the lees for 36 months.



TASTING NOTES



Intense straw yellow.



Fine and complex bouquet
with notes of white flowers,
white fruit and delicate hints
of bread crust.



Fresh and well-balanced, with a
long, vibrant finish.