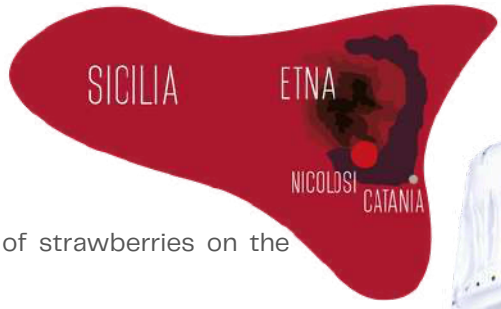
MIRANTUR ROSE'
SPARKLING WINE
TERRE SICILIANE
Indicazione Geografica Protetta

SERAFICA
terra di olio e vino

The fruit of vines irradiated by the Sicilian sun that from the slopes of Etna look at the sea and marvel, Mirantur spumante rosé is obtained from native Nerello Cappuccio grapes from our family's vineyards located at 850 MT a.s.l. and whose roots sink into soils of volcanic origin. Long charmat method obtained with the saignée technique, it is elegant and stands out for its flavor and authenticity. Fine and persistent perlage, only 3144 bottles were produced.

ORIGIN OF THE NAME: Constantly marveling in front of an imposing and powerful volcano, which gently declines its gaze towards the infinite sea; complementary and contiguous vision of an intense Sicilian territory full of emotions.

This is the Sicily we want to tell
in our IGP Terre Siciliane wines



TYPE:
Brut, traditional long Charmat method
PERLAGE: Fine and persistent
COLOUR: Brilliant with a soft pink colour
BOUQUET: Broad and delicate bouquet. Notes of strawberries on the nose, pink grapefruit, currants and rose hips.
TASTE: Endowed with great pleasantness, elegance and balance. The sapidity that distinguishes it enhances its aromatic profile.
PAIRING: Sparkling wine throughout the meal, excellent from aperitif to finger food.
Try it with fish-based risottos.
SERVING TEMPERATURE: 4°-6°

AGRONOMIC DATA
VARIETY: Nerello Cappuccio
VINEYARD LOCATION AREA: Etna South side. We are in Mompeluso, Nicolosi
ALTITUDE: 850 MT a.s.l.
TYPE OF SOIL: Sands of volcanic origin with high drainage capacity
TRAINING SYSTEM: Simple spurred cordon
STOCKS/HA: 5,200
GRAPE YIELD Q.LI/HA: 90
HARVEST PERIOD: First ten days of September
HARVESTING: Manual

OENOLOGICAL DATA
ALCOHOL CONTENT: 12% Vol.
SULPHITE CONTENT: 90 mg/lt
SPARKLING: The base wine obtained with the saignée technique is refermented (draught) at about 16 degrees. Once the refermentation with the traditional Charmat method has been completed, the sparkling wine obtained ages on the noble lees (sur lies) for at least 8 months.
AGING IN THE BOTTLE: 2 months

ON THE MARKET
DISTRIBUTION CHANNEL: Ho.Re.Ca.
PRODUCTION: 3144 bottles
FORMAT: 75 cl
PACKAGING: 6 horizontal bottles

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