

METODO CLASSICO BRUT

Limited edition (between 6,000 and 12,000 bts) for a classic method sparkling wine of great finesse, symbol of the of Caruso & Minini's 'handmade knowledge'. Arya comes from a selection of Catarratto vineyards particularly suited to the production of sparkling wine. After the hand harvesting taking place in the first ten days of August, we carry out the fermentation in steel tanks at controlled temperature, maturation sur lie and finally, refermentation in the bottle. A classic method sparkling wine with a silky perlage, characterized by a pleasant aromatic bouquet based on citrus fruits and brioche fragrances. Creamy on the palate, with a beautiful structure and a marked acidity on the finish.

APPELLATION

DOC SICILIA

TASTING NOTES

COLOR: Bright light yellow color

PERLAGE: Fine and persistent

AROMA: Delicate on the nose, where interesting vegetal and floral notes are perceived, as well as fruity notes of apple, citrus and white peach, nuanced by a light toasting of bread and almonds.

PALATE: Creamy sip, beautiful structure, marked acidity on the finish.

HOW TO TASTE

FOOD MATCH: Fish first and second courses (grouper, swordfish), crustaceans and shellfish crudités.

PROPER GLASS: flûte

SERVING TEMPERATURE: 6-8 °C

MARKET DATA

WINE NAME: the name "Arya" (italian translation for "Air") refers to the elegant and fine perlage

DISTRIBUTION: Ho.re.ca.

BOTTLES: 6.000 – 12.000

FORMATS: 75 cl

PACKAGE: Cardboard case

VITICULTURE

TERROIR: Hill

VINES: 100% Catarratto

TOPOGRAPHY: Marsala area

ELEVATION: 350m a.s.l. -450m a.s.l.

SOIL: Calcareous-clayey

EXPOSURE: North/ North -west

TRAINING SYSTEM: Espalier

VINES PER HECTARE (EA): 3.500 p/ha

YIELD (KG. PER HECTARE): 80 q/ha

HARVEST PERIOD: First part of August

HARVESTING METHOD: Hand harvesting

WINEMAKING DATA

ALCOHOL: 12 % Vol.

SUGAR: 6,3 g/l

WINEMAKING PROCESS: Fermentation in steel tanks at controlled temperature and aging on the yeasts until secondary fermentation. Refermentation in the bottle with aging for at least 12 months on the yeasts.

WINE LIFE: 10 years

COLLECTIONS
PRESIDENT'S SELECTIONS

