

TERZAVIA CUVEÉ VS

Type: Metodo Classico, Spumante di Qualità (Sparkling wine, traditional method) Extra Brut

Grape: Grillo 100%

Alcohol (% ABV): 12

Territory: Western Sicily, Samperi district, Marsala - Italy

Vineyard surface (ha): 0.5 (about 1.2 ac)

Age of vines: 22 years

Soil: sandy loam, level land

Training: cordon spur Guyot; 3,500 plants per hectare

SO₂ totale: < 20 mg/l

Harvest: manual, from the 20th of August to the end of September

Yield per hectare (hl): 35

Winemaking: Fermentation of Grillo grapes with wild yeasts in barrels of 500 l capacity and aging of 12 months on its lees. *Tirage* of various vintages of wine obtained from Grillo grapes. Beside the addition of fresh must always obtained from Grillo grapes of the last harvest, a small amount of Vecchio Samperi is also added

Aging: 30 months on its lees

Bottles produced : 3,000

First vintage: 2010

Pairings: to combine with game or at the end of a lavish wine and food session



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