

LE CANÀ

Terra vino vita

PASSERINA BRUT "GAIALUCE"

GRAPE VARIETIES:

Passerina 100%

NATURE OF SOIL:

Medium clay soil

TRAINING SYSTEM:

Guyot, 3500 plants/ha

STRATEGY OF DEFENSE:

Organic Protocol

HARVEST TIME:

Third week of September

HARVESTING:

By hand

WINE MAKING:

Grapes are harvested and kept at 4-5°C for 18-24 hours in order to preserve their inherent aromas. After crushing and destemming, they are sent to soft press. The must is kept at low temperatures, 6-8°C, for 24-36 hours in order to support the natural clarification. The clean fraction is led to fermentation at temperature of 12-14°C. It is later decanted and left aging on the lees in order to boost the wine alcohol content and body. The wine is then gently agitated in absence of oxygen.

FERMENTATION:

In February, sugar and yeasts are added to the wine to make sparkling wine using the Charmat method. Fermentation at controlled temperature gives a very fine wine, aged on the lees for about 90 days, commonly called Charmat Lungo (long process). The wine obtained is a sparkling wine with a fine and persistent perlage.

AGING:

In steel tanks for about 3 months after fermentation and then bottled at constant pressure.

TASTING NOTES:

Colour: straw yellow with greenish reflection

Nose: floral hints of linden and hawthorn, ample fruity notes of crunchy pear.
An elegant tropical hint of grapefruit closes the aromatic content.

Taste: Freshly balanced and pleasantly consistent

FOOD PAIRINGS:

Excellent as an aperitif and goes well with all fish dishes

SERVICE TEMPERATURE: 10-12°C

