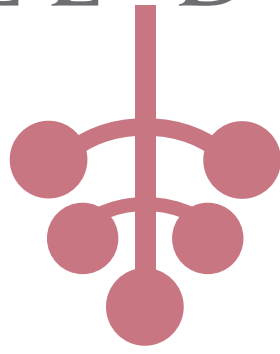


TERRAZZE DELL'ETNA



Name: Cuvè Brut 50 Months

Denomination: Spumante Metodo Classico Brut
(Classic Method Brut Sparkling Wine)

Grape variety: 100% Chardonnay

Production area: Municipality of Randazzo (CT),
northwest side of Etna

Altitude: 800 - 950 meters m.s.l.

Average year of the vineyards: 10 - 20 years

Training system: Guyot

Plant density: 7,500 plants per hectare

Soil composition: volcanic, rich in structure.
Dark soil born from the disintegration of
ancient lava flows coming from the volcano

Yield per hectare: 9,000 kilos per hectare
(about 1,5 kilos per plant)

Harvest period: last week of August

Vinification: soft pressing with 40% yield,
vinification in white at a controlled temperature
and immediate aging on fine lees

Aging: 50 months of aging on the lees in
the bottle, at a controlled temperature

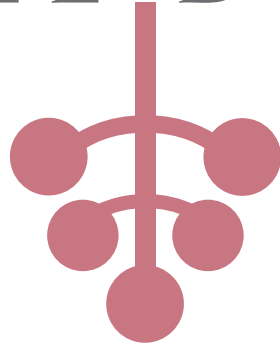
Alcohol: 12,50%

pH: 3,12

Total acidity: 7,20 g/l



TERRAZZE DELL'ETNA



Name: Cuvèe Brut 50 Months

Denomination: Spumante Metodo Classico Brut
(Classic Method Brut Sparkling Wine)

Grape variety: 100% Chardonnay

Serving temperature: 4° - 6°C



Visual Analysis

The color is pale straw yellow with a fine and persistent perlage

Olfactory Analysis

The wine is large, complex and elegant with toasted bread and high developed scents

Gustatory Analysis

It is persistent and balanced, of great thickness. The pleasant structure is enhanced with typical minerality deriving from volcanic land. The foam is creamy and fine

Final Sensations

The 50 months of stay on yeasts give this sparkling wine elegance and depth

Food Pairing

Sparkling wine for all meals. It goes well with fish, also raw seafood, shellfish and white meats