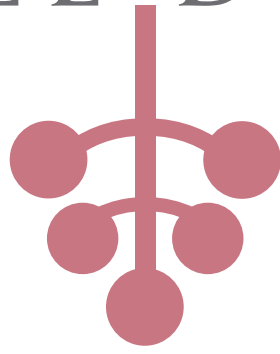


# TERRAZZE DELL'ETNA



**Name:** Cuvée Brut

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

**Grape variety:** 100% Chardonnay

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

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

**Average year of the vineyards:** 10 - 12 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 kilo 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:** 36 months of aging on the lees in the bottle,  
at a controlled temperature of 15°C

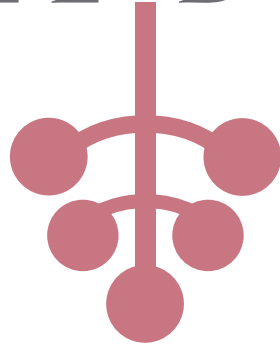
**Alcohol:** 12,50%

**pH:** 3,15

**Total acidity:** 7,00 g/l



# TERRAZZE DELL'ETNA



**Name:** Cuvée Brut

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(Classic Method Brut Sparkling Wine)

**Grape variety:** 100% Chardonnay

**Serving temperature:** 4° - 6°C

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## Visual Analysis

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

## Olfactory Analysis

The wine is intense and persistente, fine and elegant with scents of toasted bread and flintlock and an aftertaste of white fruits

## Gustatory Analysis

It is a product of great freshness and elegance, well balanced and soft. The persistence of the foam is good and is fine and creamy

## Final Sensations

Its elegance is the result of a long and successful stay on yeasts. The gustatory persistence is excellent, the finish is sapid and elegant

## Food Pairing

The wine is ideal with shellfish, also raw, first courses of fish, fish soup or pistachio Arancine, typical of Etna