



PÀLICI

Etna DOC Sparkling White Wine
BRUT

Classic Method

The essence of historic vineyards between myth and tradition.

Explore the magic of Etna through the wines of this collection. Sourced from vineyards over eighty years old, they embody the millennia-old history of the volcano and the dedication of our producers in selecting only the finest grapes to create authentic reserves.





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Grape varieties: 100% Nerello mascalese

Production area: Etna, north side contrada Pontale Palino

Altitude: 650 mt asl

Soil: volcanic, rich in potassium and iron

Cultivation system: spurred cordon

Average age of vines: 10 years

Harvest: September

Vinification and aging: classic method, minimum 36 months of aging on lees in bottle in temperature-controlled environments. After disgorging process, a minimum 4 months of aging in bottle occurs

Sensory analysis:

Appearance: golden yellow, clear and bright, fine-grained and persistent perlage

Aroma: complex bouquet of great finesse characterized by the typical minerality that expresses the territory and with notes of custard, bread crust, typical Mediterranean flowers, citrus, green apple, yeast.

Taste: dry, fresh and savory sip, characterized by a delicate effervescence, with great persistence and citrus undertones

Alcohol content: 12.5% vol

Residual sugar: 6 g/liter

Serving temperature: 8/10 °C

Recommended glass: pot-bellied flûte or wide tulip

Food pairings: ideal as an aperitif, we recommend seafood risottos, seafood and shellfish crudités, fish tartare and all typical Mediterranean seafood specialties.