



PÀLICI

Etna DOC Sparkling Rosè 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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SPUMANTE

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Classic Method

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: 15 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: cherry pink, clear and bright, fine-grained and persistent perlage

Aroma: fine and elegant nose with notes of wild strawberries and rose hips

Taste: dry, fresh and savory sip, characterized by delicate effervescence, sapidity and with retronasal almond notes

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 linguine with lobster, seafood and shellfish crudités, fish tartare and all typical Mediterranean gastronomic specialties