



FEMINA
ETNA DOC SPARKLING
WHITE WINE
BRUT

Classic Method

From the vineyards of Etna comes our sparkling joy:
the Etna DOC Metodo Classico Spumante, available in both White and Rosé.

These sparkling wines, gems of the Femina Line,
are a celebration of the art of classic winemaking.





FEMINA

ETNA DOC SPARKLING WHITE WINE BRUT

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 18 months of aging on lees in bottle in temperature-controlled environments. After disgorging process, a minimum of 4 months of aging in bottle occurs

Sensory analysis:

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

Aroma: fine and elegant bouquet characterized by floral, green apple and citrus notes

Taste: dry, fresh and savory sip, characterized by a delicate effervescence

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 spaghetti with clams, shellfish, fish tartare and all simple seafood-based dishes typical of the Mediterranean tradition.