



BLANC DE BLANC



Intense, aromatic, intriguing. A cuvée from Chardonnay grapes, the symbolic variety of sparkling wine, which in this expression releases its most refined and elegant characteristics, thanks to an intense bouquet and impeccable processing of raw materials. After harvesting by hand, the grapes undergo a cold maceration process of the skins with the must. The soft pressing and slow fermentation take place in thermo-controlled stainless steel containers. Blanc de Blancs is characterized by delicate hints of bread crust, jasmine flowers and orange blossom with sweet notes of yellow-fleshed fruit that enrich its structure. A high-class sparkling wine at the top of the quality pyramid of Casa Vinicola Fazio.

DENOMINATION: DOC Erice

ENO-SENSORY ANALYSIS



COLOR: Bright straw yellow



PERLAGE: Fine and persistent



BOUQUET: Floral notes of jasmine and orange blossom with hints of white-fleshed fruits and bread crust



TASTE: Sapid and refined. Full and enveloping on the palate, it releases its aromas with great elegance.

HOW TO TASTE IT

PAIRING: Ideal as an aperitif or with fish-based dishes, molluscs and crustaceans.

RECOMMENDED GLASS: flûte

SERVING TEMPERATURE: 6 - 8° C

ON THE MARKET

DISTRIBUTION CHANNEL: Ho.re.ca

ANNUAL PRODUCTION: 6.000 bottles (75 cl) - 1.000 bottles (150 cl)

FORMATS: 75 cl - 150 cl

PACKAGING: Six bottle carton

AGRONOMIC INFORMATION

TYPE OF VITICULTURE: Espalier system

VARIETIES USED: 100% Chardonnay

VINEYARD LOCATION AREA: DOC Erice area

ALTITUDE: 350/400 meters above sea level

TYPE OF SOIL: Clayey - calcareous with presence of Humus

EXPOSURE OF THE VINES: North/East

TRAINING SYSTEM: Guyot

STRAINS/HA: 4000/4500

GRAPE YIELD QUINTALS/HA: 60 q/ha

HARVEST PERIOD: First ten days of August

HARVEST METHOD: Manual

ENOLOGICAL INFORMATION

ALCOHOL CONTENT: 12.5% Vol.

CONCENTRATION OF SULPHITES: 95 mg/L

VINIFICATION IN WHITE: Destemming, cold maceration of the skins with the must (4° C). Soft pressing of the grapes and very slow, thermo-controlled fermentation. Second fermentation with the long Charmat method.

IN AUTOCLAVE: 8-10 months "sur lie" with daily stirring

LONGEVITY OF THE WINE: 10 Years