



## BLANC DE BLANCS



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:** Hilly viticulture

**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