



TENUTE ORESTIADI
GIBELLINA

La Gelsomina



gli estremi

The Nerello Mascalese and Nerello Cappuccio grapes are carefully selected from the terraces to become this Blanc de Noir sparkling wine of exceptional elegance.

ETNA DOC BLANC DE NOIR BRUT

REGION: Sicily

DENOMINATION: DOC Etna

VARIETY: Nerello Mascalese, Nerello Cappuccio

ALCOHOL CONTENT: 12,5%

VINIFICATION

Classic method, aged at least 30 months on the lees.

COLOR

Intense yellow with pleasant greenish reflections.

NOSE

Fine and elegant bouquet, with notes of bread crust and flowers.

PALATE

Lively froth and thin, fine and persistent grain perlage.

SERVICE TEMPERATURE

8/10°C

PAIRINGS

Excellent as an aperitif. It goes well with dishes with delicate flavors, such as fish, risottos, vegetables and seafood.

INDICATIONS

SOIL: lava land

ALTITUDE: up to 520 m a.s.l.

HARVEST PERIOD: September

HARVEST METHOD: by hands

PACKAGING INFORMATION:

LAYERS: 8

CASE PER LAYER: 12

CASE PER PALLET: 96

PALLET: FUMIGATO 100X120



TENUTEORESTIADI.IT

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