



## DISÍO / SPARKLING WHITE WINE

An enjoyable wine with an iridescent character, being able to offer a pleasant drinkability from aperitif to interesting combinations with seafood. Its lively character and its delicate perfumes make it a great protagonist of pleasant and desired encounters.



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## VINIFICATION AND AGING

The different grape varieties are harvested and vinified separately. The manual harvest begins in the early hours of the morning in order to preserve the freshness and aromatic integrity of the bunches. In the cellar we proceed with a destemming of the harvest, after which a short maceration process at low temperature begins. Subsequently a soft pressing is carried out and, after cold decanting, alcoholic fermentation starts at controlled temperature. At the end of the alcoholic fermentation, the various batches of wine are left to mature in steel until the moment of assembly. The second fermentation takes place by natural fermentation in an autoclave with the Martinotti-Charmat method

## ORGANOLEPTIC NOTE

It is crystalline in the glass, with a straw yellow color pleasantly enriched by a subtle perlage. The aromas are fresh and fruity with pleasant notes of Mediterranean scrub and aromatic herbs. The tasting is fresh and balanced, with a delicious lively note that gives liveliness and great drinkability.

## FOOD PAIRING

Eclectic wine for pairing that can also accompany the entire meal, enhancing the pairing with seafood dishes or with the generous flavors of the autochthonous Sicilian rotisserie and Italian pizzeria.

SERVING TEMPERATURE / 8° C.

ALCOHOL / 11% vol.