



ADEMAR / SPARKLING WHITE WINE CHARDONNAY BRUT

The haughty and elegant character of Chardonnay is enhanced in this sparkling wine with Charmat method that in the glass emanates rich fresh and lively notes. Its aromas rise impetuous and wild, like forceful sea waves that break on the cliffs of the ancient coastal Falconara Castle. Ademar will release its best if paired with sumptuous aperitifs based on fresh scampi, sea truffles and raw prawns served on a wonderful terrace, naturally overlooking the Mediterranean Sea.



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TERRITORY / Central and southern Sicily.

CLASSIFICATION / Sparkling White Wine Chardonnay Brut.

GRAPE VARIETY / Chardonnay in purity.

SOIL / Clayey and calcareous.

HEIGHT OF THE VINEYARDS / 300/350 m a.s.l.

ORIENTATION / South/South-West.

TRAINING SYSTEM / Espalier, with a density equal to 4000 vines per hectare.

YIELD / 100 q/ha.

VINIFICATION AND AGING

The harvest of Chardonnay grapes takes place in middle August. The grapes are picked by hand early in the morning in order to preserve their delicate aromatic content which is peculiar of this wine variety. After a short maceration in contact with the skins the must is decanted in low temperatures to be used for alcoholic fermentation. At the end of the fermentation it is decanted and kept in contact with the lees in order to favor the best evolution of the aromas. The second fermentation takes place in an autoclave for natural refermentation with a process that lasts approximately 100 days. Subsequently the sparkling wine is bottled and left to age in the bottle for at least 30 days before being marketed.

ORGANOLEPTIC SHEET

Straw-yellow sparkling wine, crystal clear, characterised by a subtle and persistent perlage which develops in the glass in exuberant and numerous bubbles chains. Its scents are elegant and recall the characteristic aromas of Chardonnay with fruity and floral notes that release pleasant scents of tropical fruit, citrus and subtle notes of pear. In the mouth it demonstrates an excellent balance and a remarkable freshness, this last peculiarity brings back to the sip all the delicious aromatic notes perceived on the nose. The tasting closes with a characteristic mineral note which gives persistence and a pleasant drinkability to this sparkling wine.

FOOD PAIRING

The perfect pairing is certainly with raw fish and shellfish. Sumptuous if paired with a platter of cold cuts and fresh cheeses or simply served as an aperitif alongside appetizing finger food.

SERVING TEMPERATURE / 8-10°C.

ALCOHOL / 12%Vol.

RESIDUAL SUGAR / 8 g/l.

Azienda Agricola Patri Rocco
via Lombardia 1
93016 Riesi (CL) – Italia
T/F +39 0934 92 16 93
+39 328 822 56 49
info@cantinepatri.it
P. IVA 00176880854


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