



Paternò di Vittoria[®]

Ipetro Spumante Brut

Classification:
White Brut Sparkling Wine

Production area
Comiso (RG) - Eastern Sicily

Grape varieties:
100% Vignone

Farming system of the vineyard:
espalier vineyard

Vinification:
manual harvest at the right time of maturity; pressing of
grapes and fermentation direct in autoclave

Ageing:
3 months in autoclave and 3 months in the bottle

Alcoholic content:
12% vol.

Residual sugar:
12 g/l

Aphometric Pressure:
5,5 atm

Colour:
straw yellow

Bouquet:
alluring blaze of floral and fruity notes of citrus accompa-
nied by a pronounced minerality

Flavour:
strong and balanced personality, fresh, savory,
persistent, good aftertaste

Food and wine pairing:
Appetizers, first courses based on fish, fish in general

Serving temperature:
7 - 8 °C

