

# ANSALDI BRUT

**Classic method  
DOC Sicilia Grillo organic wine**



*The Brut Classic Method sparkling wine is obtained from the early harvest of the best Grillo biotypes grown organically cultivated in Abbadessa, the historical upland of the Ansaldo family estate in Marsala.*



**GRAPE VARIETY:** Grillo 100%

**WINE-GROWING AREA:** Ansaldo Farm Estate - Marsala - Sicilia

**NAME OF THE VINEYARD:** Vigna Abbadessa

**SOIL:** medium-textured, fairly deep with a slight presence of skeleton. In depth it is characterized by the presence of a thin calcarenite crust of marine origin, resting on an important layer of "turba", an ancient soil where the roots are stationed and find the water resources and macro nutrients for good vigor

**YEAR PLANTED:** 2006

**ALTITUDE:** 155 m above sea level

**VINEYARD EXPOSURE:** North - South

**VINE DENSITY PER HECTARE:** 4.545 (sixth 220 x 100)

**VINE TRAINING SYSTEM:** Espalier

**TYPE OF PRUNING:** Short Guyot

**GRAPE YIELD PER HECTARE:** About 70 tons

**HARVEST PERIOD:** First week of August

**TYPE OF HARVEST:** Manual in 15 kg boxes

**VINIFICATION:** Pressing of whole bunch grapes with a 50% must yield. Fermentation at 15-18 °C and aging on the lees for 8 months

**SPARKLING PROCESS:** In the bottle according to the Classic Method, with a minimum stay on the yeasts of 60 months, traditional remuage on pupitres and dégorgement à la glace. Addition of liqueur de dosage created with the famous "Perpetuo" wine

**ALCOHOL CONTENT:** 12.5% Vol.

Dosage with perpetual reserve, residual sugar 0 g/l.

**SUGAR RESIDUE:** 6 gr./l

**COLOR:** Straw yellow

**PERLAGE:** Fine and persistent

**BOUQUET:** Complex citrus fragrances with pleasant notes of honey and toasted bread

**SAPORE:** Full, fresh and persistent

**PAIRINGS:** It can be perfectly paired with a complete meal, preferably as aperitif or matched with starters

**SERVING TEMPERATURE:** Serve at a temperature of around 5/8°C