

FIRRIATO

METODO CLASSICO 'GAUDENSIUS'



Pale straw yellow to bright gold with scents of berries, warm bread and minerals. Full-bodied with currants and almond on the finish.

Color: Sparkling white

Grapes: 100% Nerello Mascalese

Soil: Sandy

Age of Vines: 50-60 Years Old

Altitude: 650m above sea level

Farming Practices: sustainable

Fermentation: primary in stainless steel, secondary at controlled temperature in bottle

Aging: 2-3 years on lees

Residual sugar: 6 g/L

Production: 18,000 bottles per year