

Viveur

- › **Müller Thurgau**
IGP • Terre Siciliane
Sparkling organic wine



Vineyard

The grapes come from the area of Salemi, located at an altitude of about 140 meters above sea level. The soil, rich in organic substances, has a loamy structure.

Grape harvesting

At the beginning of August. The grapes are harvested in the early hours of the day.

Vinification

The grapes are vinified in steel tanks at a controlled temperature of 15 °C. When the fermentation is complete, follows the maturation in controlled temperature steel tanks. Before the bottling the wine is re-fermented for a second time in small steel tanks "Autoclave", using the Martinotti Charmat Method, to obtain a fine sparkling wine with 2 atmospheres of natural carbonic acid.

Organoleptic properties

Yellow straw colour with light green highlights.

Elegant on the nose with floral and pear notes.

Harmonious on the palate, with fine and elegant bubbles that make this wine easy to drink.