TENUTA FERRATA



Metodo Classico

DOC ETNA SPUMANTE BRUT

GRAPES

Nerello Mascalese (100%)

GROWING AREA

Contrada Moscamento, Northern slope of Mount Etna

ALTITUDE

680 metres a.s.l.

SOIL

Volcanic, good texture, rich in minerals

TRAINING SYSTEM

Trellised / Guyot - Traditional Bush Vine

VINIFICATION

Soft pressing of whole bunches and temperature-controlled fermentation in stainless steel tanks.

AGING

Aged on the lees for about 36 months before disgorgement.

ALCOHOL

11 % by Vol.

Dosi Distribution Wine