

ClaSSicO

Fine Wines & Spirits
-est. 2002 -



Firriato Gaudensius “Blanc de Noir”

Varietal: Nerello Mascalese

Ph: gr / liter

Appellation: Etna DOC

Soil: Sandy – Rocky.

Alcohol %: 12

Residual Sugar: gr / liter

Acidity: gr / liter

Exposure: North / 650 mt a.s.l.

Tasting Notes: Intense and fruity with delicate notes of Sicilian citrus fruits, brioche, anise and mineral hints Complex flavor with good structure. Long-lasting, savoury and mineral. Fine, continuous and persistent perlage.

Vinification: Soft pressing of the whole grapes without destemming, fermentation in steel at a controlled temperature and refermentation in the bottle according to the dictates of the classic method

Aging: In the bottle in contact with the yeasts for 40 months

Food Pairing: Spaghetti with clams, shrimp with lemon butter, octopus salad. Bruschetta with tomatoes and basil, shrimp or scallop dishes. White meats like chicken or pork with roasted vegetables or herbs.

Accolades

90 pts Wine Enthusiast

3908 E Broadway # 100 Phoenix AZ 85040
p. 480 557 8466 f. 480 557 0556

www.classicowines.com