



**RADICE ETERNA / ETERNAL ROOT**  
**IGP TERRE SICILIANE ROSATO NOCERA**  
**SPUMANTE EXTRA BRUT ANCESTRAL METHOD**

**A RETURN TO THE ORIGINS OF FERMENTATION, TO THE “ROOT” BECAUSE IT IS FROM THIS THAT WE MUST START TO MAKE A GOOD WINE. THE PRIMORDIAL ENERGY THAT GIVES RISE TO WINE, WHICH TRANSFORMS, CHANGES OVER TIME AND BECOMES “ETERNAL”**



WINE: RADICE ETERNA / ETERNAL ROOT

DENOMINATION: IGP TERRE SICILIANE ROSATO NOCERA SPUMANTE EXTRA BRUT

GRAPE VARIETY: NOCERA

TYPE OF GRAPEVINE: PRUNED-SPUR VINES

AGRICULTURE: ORGANIC WITH USE OF BIO-DYNAMIC TREATMENT, NO CHEMICAL INTERVENTION.

HARVEST: EARLY IN THE MORNING, IN SMALL 16-KILO CASES. HAND-PICKED GRAPES.

OENOLOGIST: ALESSANDRO PENSABENE.

WINEMAKING PROCESS: PRODUCED BY PRESSING BUNCHES OF NOCERA GRAPES WITH WHITE VINIFICATION TECHNIQUE IN INERT ATMOSPHERE; CLARIFICATION THROUGH STATIC DECANTATION AND FERMENTATION AT CONTROLLED TEMPERATURES IN STAINLESS STEEL TANKS; OBTAINED BY BOTTLING THE PARTIALLY FERMENTED WINE WITHOUT THE ADDITION OF YEAST AND SUGAR

AGING: 8 MONTHS IN THE BOTTLE

COLOUR: DEEP PINK.

NOSE: FLORAL NOTES, SUMMER FRUIT

TASTE: FRESH, FINE AND PERSISTENT PERLAGE

ALCOHOL: FROM 12,5% TO 13,5% BASED ON THE YEAR OF PRODUCTION