



TENUTE
MANNINO

CATERINA DI PLACHI

ETNA DOC SPUMANTE BRUT DOSAGGIO ZERO



VINES: Nerello Mascalese

DISTRICT: The vineyards are located in the districts Bragaseggi in the Municipality of Castiglione di Sicilia, on the North side of the volcano

ALTITUDE: 600 meters above sea level

FARMING TYPE: Sapling and espalier on sandy soils of lava origin, with strong temperature variations between day and night

AGE OF THE VINEYARD: 40 years

HAVEST PERIOD: first ten days of September

YIELD PER HECTARE: 50 tons/hectare

VINIFICATION: Vinification by direct pressing of the whole grapes, static cold decanting, alcoholic fermentation in steel at controlled temperature (14-15 C°)

AGING: 50 months on the lees

DISGORGEMENT: 2024

DOSAGE: Zero Dosage

ALCOHOL CONTENT: 12,5% Vol.

MARKET INFORMATION

ANNUAL PRODUCTION: 2.000 bottles

BOTTLE SIZE: 0,75 l - 1.5 lt

BUNDLE: 6-bottle cartons (horizontal)

DESCRIPTION: Etna Spumante Metodo Classico "Caterina di Plachi" is obtained from the first harvested grapes of Nerello Mascalese. From the direct pressing of the black grapes, with immediate separation from the skins, a very rich wine is obtained, strong in both structure and acidity, ideal prerequisites for the subsequent fermentation with the classic method in the bottle. The long aging in bottle of the sparkling wine on its fermentation lees for at least 50 months, in the cool and dark environment of the cellar, allows an extraordinary evolution of perlage and aromatic complexity. The color is bright straw yellow, the scent is particularly floral and reminds the flowers of the newly blossomed broom, the minerality that distinguishes this territory, the bread crust but also citrus fruits and toasted nuts. The taste is ample and with a precious freshness, thanks to the high quality grapes and the volcanic soil rich in micro-elements.