



*Intriguing
Etnean
esuberance*

ETNA
EST!

ETNA SPUMANTE BIANCO
Denominazione di Origine Controllata

LA CÒNEA

DESCRIPTION

Etna Est! is produced in limited edition by selecting the best bunches of Nerello Mascalese grapes among the best exposed rows of the enchanting terraces overlooking the sea. Soft pressing of whole grapes, aging on yeasts for at least 36 months and a precise mission: to tell the Etnean territory with refinement and elegance.

COLOUR

Brilliant golden yellow, crowned by a very fine perlage with infinite persistence.

BOUQUET

The nose expresses an extraordinary elegance which is characterized by evident mineral, citrus, floral notes of broom and enriched by hints of walnut and honey.

TASTE

In the mouth it is extraordinarily complex, fresh, sapid and pleasantly smooth. An exciting taste with an incessant duration. Vibrant passion that becomes wine.

PRODUCTION METHOD

Re-fermentation in bottle (Champenoise Method), Pas dosè

GRAPE VARIETY

Nerello Mascalese 100%

VOL. ALCOHOLIC %

13%

SERVICE TEMPERATURE

8°

FOOD PAIRINGS SUGGESTIONS

It pairs perfectly with raw seafood, oysters and fine fish and shellfish dishes. Suggested for the whole meal. Excellent also alone.