



*Moscato Bianco is an aromatic variety that lends itself beautifully to the bottle-fermentation technique, and in this joyful and somewhat unconventional wine, it manages to preserve that rustic craftsmanship we initially wanted in a carefree bubbly like this. It takes its name from the largest active volcano in Europe, also part of the Aeolian island arc, though submerged under the sea.*

# Marsili Bianco

## TYPE

Sparkling White

## METHOD

Ancestral

## PRODUCTION AREA

Lipari Island (Aeolian Islands, Sicily)

## CLIMATE

Mediterranean and continental, very breezy, with significant temperature variations between day and night.

## SOIL

Volcanic sand, fertile, rich in trace elements and volcanic minerals.

## ALTITUDE

350 m.a.s.l.

## GRAPE VARIETY

100% Moscato Bianco

## TRAINING SYSTEM

Alberello technique (free standing “little trees”) with a 1,2 x 1,2 m quincunx planting layout.

## DENSITY OF IMPLANTATION

7000 stumps per hectare

## YIELD

7,0 tons/ha

## PRIMA ANNATA PRODOTTA

2021

## GRAPE HARVEST

Handpicked with selection of the bunches.

## VINIFICATION

Manually harvested grapes are pressed softly. Follows the clarification of the must with static cold clarification and subsequent fermentation in steel at controlled temperatures, and bottling before the end of the alcoholic fermentation.

## ALCOHOL CONTENT

11,5%

## AGING IN THE BOTTLE

At least 6 months

## ESTIMATED AGING CAPACITY

At least 5 years

## TASTING NOTES

Slightly veiled straw yellow wine with light and persistent bubbles. On the nose, the notes of yeast and bread crust are evident, with aromas of mandarin peel and hawthorn. The taste is dynamic, vibrant and savory, with an aromatic texture interwoven with mineral nuances and herbaceous notes.