FUNARO

Fleurs d'Été

› **Zibibbo e Inzolia**
IGP • Terre Siciliane
V.S.Q. Brut • Organic

Vineyard:
The grapes used to produce this wine (Inzolia, Zibibbo, and other native Sicilian varieties) come from vineyards located in the Salemi area, at an altitude of approximately 150 metres above sea level. The soil is rich in organic matter and characterized by a silty-clay structure.

Grape harvesting:
The grapes are harvested during the last ten days of August, in the coolest hours of the day, to preserve their freshness and aromatic profile.

Winemaking:
Following a gentle and progressive pressing of the grape clusters, with separation of the different juice fractions, alcoholic fermentation takes place in stainless steel tanks at a controlled temperature of 16°–18°C, using selected yeasts. The second fermentation occurs in autoclaves through the addition of grape sugar and selected organic yeast. Once the desired residual sugar level is reached, the temperature is lowered to 0°C, stopping the fermentation process.
The wine then remains on its fine lees for one month, enriched through several bâtonnage operations. Bottling is carried out using an isobaric filling line to preserve freshness and effervescence.

Organoleptic profile:
Straw-yellow colour with a refined and persistent perlage. On the nose, delicate floral notes of orange blossom are complemented by aromas of white-fleshed fruit, kiwi, and pleasant citrus nuances.
On the palate, it reveals a lively freshness and a distinctive mineral character, resulting in a balanced and elegant sparkling wine.