

JOLIE CHARMAT



CLASSIFICATION	VS
VARIETY	Cuvée of native white grape varieties
PRODUCTION AREA	Trapani countryside – Gelso Grande estate
SOIL	Medium mixture tending to limestone
EXPOSURE	North (300 mt. a.s.l.)
TRAINING SYSTEM	Vertical trellis with Guyot pruning
PLANTS PER HA	4.000/4.500
YELD PER HA	7.000/7.500 kg
HARVEST	Hand picking in cases
DOSAGE	Extra Dry
FERMENTATION	8-10 days
WINEMAKING	Soft pressing of whole grapes and fermentation at controlled temperature for the part of the must obtained from neutral grapes. The musts obtained from aromatic grapes are immediately chilled

and stored at 0° C. Waiting to be added to the wine in the process of sparkling wine in an autoclave to make the sparkling wine finished fruity flavors and natural sweetness.

AGING	Two months on the lees after the fermentation (prise de mousse)
BOTTLE AGING	1 month
ALCOHOLIC GRADE	12,16 % vol.
PH	3,12 (medium)
TOTAL ACIDITY	6,37 g/l (medium)
I° VINTAGE	2015
FORMATS	Bottiglia da 75 cl
SERVICE TEMPERATURE	8°C
SUGGESTED GLASS	Large sparkling

