

# LE CANÀ

*Terra vino vita*

## PASSERINA BRUT "GAIALUCE"

### GRAPE VARIETIES:

Passerina 100%

### NATURE OF SOIL:

Medium clay soil

### TRAINING SYSTEM:

Guyot, 3500 plants/ha

### STRATEGY OF DEFENSE:

Organic Protocol

### HARVEST TIME:

Third week of September

### HARVESTING:

By hand

### WINE MAKING:

Grapes are harvested and kept at 4-5°C for 18-24 hours in order to preserve their inherent aromas. After crushing and destemming, they are sent to soft press. The must is kept at low temperatures, 6-8°C, for 24-36 hours in order to support the natural clarification. The clean fraction is led to fermentation at temperature of 12-14°C. It is later decanted and left aging on the lees in order to boost the wine alcohol content and body. The wine is then gently agitated in absence of oxygen.

### FERMENTATION:

In February, sugar and yeasts are added to the wine to make sparkling wine using the Charmat method. Fermentation at controlled temperature gives a very fine wine, aged on the lees for about 90 days, commonly called Charmat Lungo (long process). The wine obtained is a sparkling wine with a fine and persistent perlage.

### AGING:

In steel tanks for about 3 months after fermentation and then bottled at constant pressure.

### TASTING NOTES:

**Colour:** straw yellow with greenish reflection

**Nose:** floral hints of linden and hawthorn, ample fruity notes of crunchy pear.  
An elegant tropical hint of grapefruit closes the aromatic content.

**Taste:** Freshly balanced and pleasantly consistent

### FOOD PAIRINGS:

Excellent as an aperitif and goes well with all fish dishes

**SERVICE TEMPERATURE:** 10-12°C

