

I Monovarietali



LA MAGGIORE

IGP Terre Siciliane / Piane Liquide - Marsala

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IGP TERRE SICILIANE // PIANE LIQUIDE -MARSALA

Bottle - fermented white wine, Pet Nat naturally sparkling.
Unfiltered depiction of the territory of origin: the flat plains of the coast of Marsala reproduced here on the label. Pet Nat's bubbles are soft and not too aggressive. Our petillant is dynamic, delicate, with a pleasant and drinkable taste.

TRAINING

Production Area: **Marsala (TP)**
Location of the vineyards: **Riserva dello Stagnone**
Grape Varieties: **grillo**
Exposition: **south, south east**
Altitude: **50 meters above the sea level**
Soil type: **sandy and moderate fine texture**
Planting year: **2010**
Planting density vine per hectare: **4200**
Training system: **vertical trellis**
Pruning: **low guyot 6-8 buds**
Yield per plant (kg): **1,95**
Harvest period: **end of august**
Harvest system: **manual in 15 kg cases**

VINIFICATION

Press: **soft pressing**
Fermentation equipment: **steel fermenters**
Fermentation temperature in °C: **18**
Duration of the fermentation in days: **8, interrupted with cold**
Malolactic fermentation: **yes**
Bottling period: **1 month**

OENOCHEMICAL CHARACTERISTIC

Alcohol % by Vol. **12,5%**
Residual sugar **1,9 gr/l**

ORGANOLEPTIC CHARACTERISTIC

Colour - **straw yellow, bright, turbid**
Bouquet - **tropical notes of mango, papaya citrus and pear.**
It has an intense saltiness well balanced.
The bubbles are soft and not too aggressive.
Flavour - **dry with a pleasant freshness and good acidity**

Ideal as an aperitif. Superb with crudités

Ideal service temperature 10°C

RALLO 1890