



Since 2007 we cultivate the ambition to make Grillo wear the smart suit of the classical method, giving the wine the joy of the natural bubbles, obtained using fresh must only. In the vineyard the cultivation is by phytosanitary reduction with manual harvest of grapes in small crates.

The static settling is without heating: the must obtained is additive-free, and it is set out for the alcoholic fermentation. After the draught, the frothy phase begins and every single bottle magically bears witness of itself; that's why the bottles are individually numbered. After at least 36 months in the winery, remuage is carried out manually for four weeks and in lots of approximately 400 bottles each.

It's a high quality production that yields a niche product: only 4000 individually numbered bottles.

DueDei - Classic Method

GRAPE VARIETIES

Grillo

WINEMAKING

DueDei is made through an accurate selection of the best grapes coming from one single vineyard located in the Stagnone lagoon, North face of Marsala, manually picked in 15-kg crates, followed by alcoholic fermentation of the first-fraction must (45% of the grapes' weight) in steel vats and partially in small oak barrels. After 10 months, to allow refining and clarifying of the wine, the cuvée is created; DueDei pas dosé's cuvée is the result of a research aimed at finding a balanced taste that won't be changed until sale; in fact, during dégorgement it will receive no added sugars with liqueur.

ANALYTIC DATA

Sugar content: 1.5 g/L.

Alcohol content: 13 % vol.

ORGANOLEPTIC CHARACTERISTICS

Ancient gold with a good froth and a fine, almost evanescent perlage; to the nose it reveals a warm fragrance of yeasts that reminds of grilled bread, pastries, croissants; iodized and salty scents frame an unripe yellow fruit and floral nuances of daisies and wildflowers complete the olfactory assessment; the taste, in line with the olfactory sensations, is fresh, pleasantly savory and fruity; the bubbles tickle the palate and leave an aftertaste of medlars and citrus notes of tangerine.

GASTRONOMY

Dynamic, bright and pleasantly attractive, it pairs well with aperitifs, seafood salads, delicate raw foodstuffs and sashimi, king prawns in citrus sauce, grilled fish and mushroom risotto.

Serving temperature 11-12°C

AVAILABLE FORMATS

75 cl

