



## SUALTEZZA 650

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IT IS A SPARKLING WINE MADE FROM "CATARRATTO" GRAPES COMING FROM THE HIGHEST VINEYARDS OF THE LOMBARDO ESTATES. FRESH, WITH TYPICAL AND ELEGANT AROMAS, IT REPRESENTS INNOVATION FOR THE AREA IN WHICH IT IS PRODUCED.

### LABEL DESCRIPTION AND BEVERAGE INSPECTING

**Type** / Sparkling Wine Brut.

**Appellation** / Sparkling Wine Brut IGP Terre Siciliane.

**Method** / Charmat.

**Grapes** / Catarratto 100%

**Alcohol Content** / 11,5% vol.

**Content** / 75 cl. /150 cl.

### MANUFACTURING PROCESS

**Vineyards Production** / Is located in the Centre of Sicily (Caltanissetta) C.da Cusatino at 650 meters above sea-level in lime-clay soils.

**Period and Method of Harvesting** / First week of September, by hand.

**Yield** / 120 q.li per hectare.

**Wine Cellar and Bottling** / Winery of C.da Cusatino, Caltanissetta - Sicily - Italy.

**Vinification** / In stainless steel tanks at controlled temperature at 14° C.

**Malolattic Fermentation** / Not Held.

**Elaboration** / In autoclave and isobaric bottling.

**Conservation Bottled Wine** / 16° C.

### ORGANOLEPTIC CHARACTERISTICS

**Color** / Pale straw colour with green hues.

**Smell** / Scents of white peaches and grapefruit.

**Perlage** / intense and persistent.

**Taste** / Delicate, fresh and citrusy with a hint of pink grapefruit on the palate, typical of the Catarratto grape.

**Food Pairing** / Antipasti, shellfishes, oysters and dainty foods.

**Service temperature** / 8° C.



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