



## D'ALTURA

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IT'S A QUALITY SPARKLING WINE MADE WITH CATARRATTO GRAPES, FORM THE VINEYARDS CULTIVATED AT 650 METERS ABOVE SEA LEVEL. D'ALTURA IS FERMENTED IN THE BOTTLE ACCORDING TO THE CLASSIC METHOD, IT AGES FOR 42 MONTHS ON THE LEES AND REPRESENTS A BALANCED COMBINATION OF THE TYPICAL AROMAS AND FLAVORS OF CATARRATTO AND THE TOASTED, FRAGRANT NOTES DERIVING FROM THE LONG AGING IN BOTTLE.

### LABEL DESCRIPTION AND BEVERAGE INSPECTING

**Type** / Sparkling Wine Brut DOC Sicilia Catarratto Brut Nature.

**Method** / Classic method.

**Grapes** / Catarratto 100%

**Alcohol Content** / 12,0% vol.

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

### MANUFACTING 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** / Early of September, by hand.

**Yield** / 90 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** / Bottle fermented.

**Disgorgement** / 42 month.

**Conservation Bottled Wine** / 15° C.

### ORGANOLEPTIC CHARACTERISTICS

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

**Smell** / Typical of Catarratto varietal with particular notes of white peach and grapefruit, paired with fragrant scents.

**Perlage** / Intense and persistent, with fine-grained bubbles.

**Taste** / Delicate, fresh and complex. Citrus and white fruit notes are accompanied by hints of hazelnut and custard.

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

**Service temperature** / 8° C.



Tenute Lombardo  
S.S. 122 Km 50  
93100 C.da Cusatino - Caltanissetta

T 0039 0934 193 51 48  
info@tenutelombardo.it  
www.tenutelombardo.it

P. IVA 01869140853