

GAMBINO VINI

WE ARE ON THE VOLCANO

*Etna, at the vertical limit of
vine cultivation, where
everything is extreme*



ETNA SPUMANTE DOP ETNA

The spumante has a golden straw yellow color emphasized by a perlage that is fine and persistent. The primary sensorial attributes include quince, broom, jasmine, and aromatic herbs, with notes of coconut, hay, and hazelnut. The palate is fresh and delicately salty, with a pleasant and long finish.

DATA SHEET

Grape Variety

Nerello Mascalese

Type of Soil

Volcanic

Cultivation System

220x80 cm Espalier

Vine density

5700 plants per hectare

Yield Grape/Ha

6000 – 7500 Kilos per Hectare

Aging

*48 months in bottle sur lies,
12 months after disgorgement*

Serving temperature

4 - 6°C