

BYE BYE BABY

Sparkling wines



Description:

Sparkling wine produced from carefully selected grapes, harvested into crates and subsequently monitored in the winery. Our "bye bye baby" presents itself with a pale yellow color, a fine and persistent perlage. On the nose, it expresses aromatic notes of exotic fruit with delicate floral notes. On the palate, it intrigues with excellent balance between acidity and freshness, which enhances its persistence in the mouth.

Grape variety:

Cataratto, Grillo

Alcohol content:

12%

Production area:

Northwestern Sicily.

Winemaking:

Manual harvesting into crates with careful selection of the grapes. As soon as they arrive at the winery, they are destemmed. A short cold maceration is carried out before they are gently pressed. After a maturation period of about 4 months on the lees at a controlled temperature, the base wine is placed in an autoclave and made sparkling using the long Charmat method.



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