

Classic Method



Mira

*Sparkling wine obtained
by fermentation in the bottle
for a base of Catarratto 2011
with the addition of the first
wort Harvest 2012 fermenta-
tion on yeasts for 18
months before disgorging.*

Grape variety :	Catarratto bianco 100%
Fermentation :	Sapling
Ageing :	Stainless steel tanks
Total acidity :	7,5
Alcohol :	12% Ph 3,1
Residual sugar :	6,7 g/l
Total sulphites :	40 mg/l