

# MIRA 2015

CATARRATTO

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<b>Grape variety</b> ·	White Catarratto 100%
<b>Breeding</b> ·	Gobelet
<b>Ageing</b> ·	Cement tanks
<b>Total acidity</b> ·	6,3
<b>Alcohol</b> ·	13
<b>Residual sugar</b> ·	2,4 g/l
<b>Total sulphites</b> ·	40 mg/l

Classic method sparkling wine obtained from the refermentation in bottle of the base wine of catarratto by addition of must. Stay on the natives lees for 20 months before disgorgement.

