

Viveur

- › **Müller Thurgau**
IGP • Terre Siciliane
Sparkling organic wine



Vineyard

The grapes come from the Salemi estate at an altitude of about 140 meters above sea level. The soil, rich in organic substance, has a loamy-clayey structure.

Grape harvesting

In the first decade of August, in the coolest hours of the day.

Winemaking

The grapes are vinified in steel vats at a controlled temperature of 15°C. Once the fermentation is complete and after filtration, maturation continues in steel tanks at a controlled temperature. Before bottling, the product undergoes a second fermentation in small autoclaves by using the Martinotti – Charmat method, in order to get a sparkling wine at a pressure of about 2 atmospheres.

Organoleptic profile

Light straw yellow in colour, with light greenish hues. Elegant and floral on the nose, with hints of wildflowers and pear; harmonious, delicate, fresh and easy to drink on the palate thanks to its fine and delicate bubble.