

# 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*