

# SUSSURO VITIS

**Region:** Southern Rhône Valley

**Appellation title:** Dry Sparkling wine

**Grape variety:** Muscat à Petit Grains

**Alcohol content:** 13.5 %

**Contents:** 75 cl

**Quantity available:** 6 000 bottles



## THE ESTATE AND THE WINE

- Plots lie at an altitude of 300 m with full southern exposure and afford optimum phytosanitary protection.
- Sustainable cultivation, cultivated biodiversity, old vines dating back 35 years.
- Grape clusters are hand-picked from plots chosen each year based on the fruit's ripeness and acidity, so as to limit the content of residual sugar. After sorting, the clusters are sent to the press where they undergo pre-fermentation maceration at a low temperature and are blanketed under carbon dioxide for four to six hours. This process helps to release the aromas and freshness in the wine.

The must is pressed and continues to undergo pre-fermentation cold maceration until the alcoholic fermentation stage. This is also carried out at a low temperature (6 to 8° C) for about two weeks to achieve a wine with 10 g/l of residual sugar and an alcohol content of 13.5 %.

When the wine is finished, we ask a specialized provider who is responsible for gasifying it with fine bubbles, without any addition so as not to alter the typicity of Muscat: Petits Grains. With this method we could keep natural acidity and residual sugar in the sparkling wine.



## TASTING NOTES

**Appearance:** Bronze colour

**Nose:** Notes of white flowers

**Mouthfeel:** Under a discrete minerality, its fine beading gently whispers a rush full of freshness



## SERVING SUGGESTIONS

**Serve at around** 6 °C

**Wine and food pairing:** As an aperitif with crackers and other cold meats

**Ageing potential:** 2 years