BAGLIOORO

TRUSCÈ

CATARRATTO - CHARDONNAY | SPARKLING WHITE WINE BRUT

A Long Charmat Method sparkling wine with a fine and persistent perlage, captivating with its vibrant freshness and distinctive crisp minerality on the palate. Truscè, an expression dear to 'Don Pino' Laudicina, is an ancient Sicilian term that our ancestors used for a heartfelt toast: *'Truscè, dear grandfather!'*

TASTING NOTES

Color: Straw yellow with luminous greenish highlights.

Perlage: Fine, abundant, and remarkably persistent.

Aroma: Intense yet delicate, opening with floral notes of jasmine and orange blossom, then evolving into scents of white–fleshed fruit and elegant hints of bread crust.

Palate: Full, enveloping, and well–structured, revealing a pleasant savory texture and a refined freshness.

SERVING SUGGESTIONS

Food Pairings: Ideal as an aperitif and entrée, it pairs perfectly with gourmet seafood dishes, raw fish platter (crudité), seafood appetizers, and shellfish.

Serving Temperature: 6–8°C

AGRONOMIC DATA

Classification: Sparkling White Wine Brut

Production Area: Western Sicily, hilly terrain north of the municipality of Marsala

Altitude: 150 meters above sea level

Soil Type: Clay–limestone

Training System: Vertical Trellis System with Guyot pruning

Planting Density: 4,400 vines / ha

Vineyard Age: 20 – 25 years

Yield per Hectare: 6.0 – 8.0 tons/ha

Harvest Period: Staggered; first week of August for Chardonnay, first week of September for Catarratto

Grape Varieties: 50% Catarratto, 50% Chardonnay

WINEMAKING DATA

Alcohol Content: 12% Vol.

Total Acidity: 6,6 g/l

Vinification: Destemming and short cold maceration on the skins (4 °C), followed by soft pressing of the grapes and slow, temperature–controlled fermentation. Secondary fermentation takes place via the Long Charmat / Martinotti Method.

Aging: 6 – 8 months sur lies in pressurized tanks (autoclave), followed by at least 2 months of bottle aging.

First Vintage: 2019

Aging Potential: 3 years

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