

## HAND MADE

Only grapes and hands.  
Nothing added,  
nothing taken away

### ALBAMARINA DRINKING TIPS

*The classic way:  
keep the bottle  
upright, and enjoy  
its texture and  
natural sediment  
—perfect for those  
who love the rustic  
soul of ancestral  
wines.*

*My favorite way:  
store the bottle  
upside-down in the  
fridge for 24  
hours, then  
disgorge just  
before pouring for  
a cleaner, sharper  
tasting experience.*

“

### WHY ALBAMARINA

Because its vibrant  
hue recalls the  
golden light of the  
sunrise (alba) over  
the Menfi sea.

”



## Vino Bianco Frizzante

### TASTING PROFILE



#### COLOR

Intense golden yellow with a naturally cloudy texture



#### AROMAS

Yellow fruit and Mediterranean herbs, complemented by fragrant, yeasty notes of fresh bread crust



#### SPARKLE

Gentle and creamy, with fine, delicate bubbles



#### PALATE

Lean and soft, with a refreshing saline finish

### WINEMAKING

- Harvest: manual picking, mid-August
- Spontaneous fermentation with 3 days skin contact in stainless steel, followed by a week off the skins
- Ancestral Method: bottled while alcoholic fermentation is still active; the process completes naturally inside the bottle, developing its own carbon dioxide without any added sugars or yeasts

### TECHNICAL DATA

<b>Grapes</b>	100% Grillo	<b>Alcohol</b>	12.5%
<b>Vineyard</b>	Tenuta Belicello, Vigne del Pozzo	<b>Production</b>	1,015 bottles
<b>Soils</b>	Deep clay soils, rich in minerals	<b>Aging potential</b>	2–3 years

### STRUCTURE

<b>BODY</b>	<b>ACIDITY</b>	<b>SALINITY</b>	<b>COMPLEXITY</b>
●●●○○	●●○○○	●●●○○	●●●○○

### FOOD PAIRING

The ultimate aperitivo wine. It pairs perfectly with seafood starters, light tempura, fried calamari, and simple, fresh coastal cuisine.

## ALBAMARINA AT A GLANCE

★ A NATURALLY SPARKLING ORANGE WINE, BOTTLED WITH ITS LEES

