

Alba marina

Vino Bianco Frizzante

ALBAMARINA DRINKING TIPS

The regular way:
keep the bottle standing in the fridge and enjoy a richly textured wine with all its sediment.

My favorite way:
keep the bottle upside-down for 24 hours and disgorge before pouring for a cleaner, sharper taste.



WHAT IS ALBAMARINA?

Albamarina is a light sparkling wine, also called pétillant naturel aka pét-nat in French or ancestrale in Italian, and is bottled and refined with all its lees.

WHAT DOES IT TASTE LIKE?

Albamarina shows an intense golden color and a cloudy texture due to the lees that collect at the bottom of the bottle. Its delicate foam delivers a fragrant aroma of yellow fruit and Mediterranean herbs, with a pleasant finish of bread crust. The palate is fresh, soft and very savory.

HOW IS IT MADE?

The grapes are handpicked in August. Skin contact lasts about 4 days, with manual punching-downs for a gentle extraction, and the spontaneous fermentation continues for 1 more week in steel tanks. The wine is bottled during alcoholic fermentation that eventually completes in the bottle, and naturally produces the rich foam that is typical of this ancient method.

HOW TO PAIR IT?

Aperitifs and appetizers, crustaceans and seafood, cured and smoked fish like tuna bottarga and swordfish salami.

GRAPES

100% Grillo
grown in Tenuta Belicello,
Vigna del Pozzo.

SOIL

Fertile and deep clay soil, fine textured and very rich in sea minerals.

DATA

Total production: 2.094 btl
Alcohol content: 12.5%
Residual sugar: 4.31 g/l
Total acidity: 5.82 g/l
Total SO₂: < 10 mg/l