



MASSO ANTICO

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Masso Antico

Negroamaro ICE Sparkling



Vinification

The grapes, hand-harvested in early September, are carefully selected and gently pressed as whole clusters to avoid extracting color and tannins. This process preserves the acidity and pH balance ideal for sparkling wine production. Alcoholic fermentation takes place at 16°C with selected yeasts that enhance the varietal characteristics of white vinified Negroamaro. After aging in stainless steel, the base wine undergoes secondary fermentation in autoclave at 16–18°C, remaining in contact with the lees for 30 days. Once the aging process is complete, the wine is bottled and ready to be enjoyed.

Description

Pale straw yellow with greenish highlights and a fine, persistent perlage. The nose reveals notes of white-fleshed fruits like peach, hints of exotic fruits such as avocado, and delicate floral aromas reminiscent of wild rose. On the palate, it is fresh and well-balanced, with lively bubbles that enhance the tasting experience. A well-integrated acidity and slight sweetness lead to a long, savory finish.

Food Pairings

Perfect throughout the meal, from aperitifs with seafood, crisp vegetables, and fresh cheeses to light pasta dishes such as tomato and basil or turnip greens.



Negroamaro



Puglia



6 °C



Alcol: 12%
Zuccheri: 9 g/l

