

WINEMAKER'S MEMO

A precise, fruit-driven sparkling wine crafted entirely from free-run juice to preserve purity and finesse. Stainless steel fermentation retains varietal clarity, while a multi-vintage approach adds subtle complexity and balance.

FLAVOUR PROFILE

Opening bright with lemon blossom with crisp orchard fruit and a hint of Babinella pear lifting the palate. Fine effervescence carries freshness and tension, finishing clean and dry with a refreshing tangy edge.



ESKWIZIT – GIRGENTINA SPUMANTE

B R U T

VARIETY

Girgentina

SITE

Rabat to Mgarr (clayey loam soils, largely unirrigated bush vines); Burmarrad (sandy soils at sea level with shallow water table)

VINES

Bush-trained, largely dry-farmed

VINIFICATION

Free-run juice only; Fermented in stainless steel

REFINEMENT

Charmat method; Multi-vintage cuvée (80% latest vintage, 20% reserve)



WINE STYLE

Brut, fully sparkling



ALCOHOL LEVEL

12% Vol.



DOSAGE

8 g/l



WHEN TO DRINK

Ready now



HOW TO SERVE

Chill well 5–7°C