

"Delicata's Frizzante range of native grape varieties has been awarded grand prizes in France and the UK."

WINEMAKER'S MEMO

Unoaked but steely and never high in alcohol, this modernmade sparkler starts life in the bottle shy and terse. The texture is not thick and heavy like wool broadcloth and brocade. It's an ultra-refreshing style which is, for that matter, non-conforming to the grapes' southern origin and atypical for dry white wine coming from a warm-climate wine region thanks to careful fermentation in inox combined with gentle lees stirring.

FLAVOUR PROFILE

This dry Girgentina semi-sparkling wine, with fruity tangs of green Granny Smith apple and crunchy Bambinella pear goodness, is a fun and flirty drink.

Straw-pale in colour, it has a pretty floral, lemony perfumed nose, a very lively fruit-packed palate and that particular spritzy freshness everyone loves on a hot summer's day.



≥ GIRGENTINA FRIZZANTE IGT MALTESE ISLANDS • BRUT

VARIETY

Endemic & indigenous Girgentina

SITE

Domaine Delicata Family Vineyards

♦ GEOLOGY

Deep clay soils Largely dry-farmed

VINES

Old vines Sprawling bush pruned

HARVEST

Handpicked late September

VINIFICATION

Berry-sorted Temperature-control Fermented in inox

REFINEMENT

Frizzante

< 3 bar pressure in bottle (at 20°C)













