

*A sensory journey
between sun and sea*



ZAHR

Linea \\ Fun

With its delicate bubbles and enveloping freshness, this sparkling white wine perfectly embodies the harmony of Sicily's sun, sea, and land. One sip and you are immediately transported—through intense aromas and elegant notes that tell the magic of the island.



Grillo
Chardonnay



In White



11,5% vol



10°C



Per 100 ml
E=275 kJ / 66 kcal


NAVARRA

ZAHR

Bianco Frizzante \\\ Terre Siciliane IGT

Appellation

Bianco Frizzante Terre Siciliane IGT

Grapes

Grillo - Chardonnay

Production Year

2024

Produced bottles

6.000

Production area

Contrada San Giacomo - Butera (CL)

Soil composition

Medium consistency and tendentially loose, composed of light and dark clays

Elevation

350 / 400 m above sea level

Exposure

Flat

Planting density

250x100 cm

Vine training system

Espalier training

Vine pruning

Guyot

Vine stocks/Ha

4.000

Vine age

6 years

Weather conditions

Rainy and cool spring above all in the months of May and June, very hot summer with high temperatures until the autumn period, conditions that emergency irrigation

Harvest

July

Winemaking

In white

Fermentation temperature

16° C/18° C

Second fermentation

In autoclave 2,2 bar

Malolactic fermentation

Not done

Aging

3 months on the lees, 2/3 in the bottle months before selling

Serving temperature

10°C

Alcohol content

11,5%





NAVARRA

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Sede Legale e Tenuta

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