

Italy, Alagna, Riri Sparkling, Effervescent Extra Sec Riri Sparkling, Italy

The Alagna winery has approximately 50 hectares of vineyards spread over Marsala, Mazara, Trapani and Salemi. In these areas, it cultivates the native grape varieties: Zibibbo, Nero d'Avola, Grillo, Catarratto, Inzolia and Damaschino; all local grapes that can be cultivated only in Sicily and which require a particular microclimate that can only be found in the province of Trapani. From their own vineyards, the Alagna family produces premium grapes that bring the flavor of nature, sun, and earth straight t



RIRi Means "Laugh" in Siclian and is an easy name to remember and pronounce, which uniquely identifies the product, This sparkling wine was made to celebrate every joyful moment of life.

LOCATION

Cultivation area: Marsala and Mazara del Vallo

TERROIR

WINEMAKING

Production process: Blend of white grapes vinified with the most modern production processes in autoclave with the "Charmat" method.

The process begins with the production of a still base wine obtained by the alcoholic fermentation of grape must. - Once the first fermentation has been completed, the base wine is assembled and filtered to obtain a clean, sediment-free product.

The second fermentation takes place under pressure, which allows the carbon dioxide produced by yeasts to be trapped during fermentation in the wine, thus creating the characteristic bubbles of the sparkling wine.

AGEING

Sugar content: 16 gr/L

VARIETAL

Syrah 100%

GM: NO

not contain milk or milk-based products.

SERVING

8°C/46°F

AGEING POTENTIAL

Enjoy all year long, 5 to 10 years

Peach, flower, acacia, honey, pear and minerality.

FOOD PAIRINGS

Aperitif, Fish, Cocktails



