

CANTINA CASTIADAS

CANTINA CASTIADAS 'SARAPIS METODO CLASSICO' SARDINIA DOC FRIZZANTE

ISOLA DEI NURAGHI • SARDINIA • ITALY • EUROPE

TECHNICAL DETAILS

The Estate

The Cantina di Castiadas is a reference point in the southeast Sardinian viticulture, combining deep respect for the terroir with technological advancement. This social partnership is exemplary in merging traditional winemaking practices with modern innovations, establishing an inseparable bond with the land through its members.

Wine Making

Modern winemaking ensures the fidelity of varietal characteristics, emphasizing the uniqueness of Castiadas' terroir, a blend of granitic sands and clays that impart intensity and minerality to the wines.

Food Suggestions

Ideal for special occasions, the Sarapis Extra Brut is perfect for celebratory toasts or as an elegant companion to refined dishes, especially seafood, oysters, or light starters.

Shelf Talker

TASTING NOTES

Visually, the Sarapis Extra Brut enchants with its light straw yellow color and a fine and persistent perlage, a symbol of complexity and elegance. On the nose it stands out for an intensely aromatic bouquet of white-fleshed fruits such as green apple and pear, enriched with notes of citrus and a subtle accent of fresh almond, with nuances of toasted bread and brioche due to the aging on the lees for over 36 months. On the palate, it offers a lively freshness, with an extraordinary minerality and a creamy texture that balances the acidity. The finish is long and clean, with an aftertaste that evokes fresh fruit and yeast.

Cannonau grape blend.

SCAN >>

More About
This Wine



VINTAGE DESCRIPTION

- Available Size: 750mL (6 pc)
- ABV%: 12.5
- Class: Sparkling White

WWW.CANTINACASTIADAS.COM/

VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

