



PET NAT WHITE

Type: ancestral method sparkling wine

Grape varieties: pecorino (50%), riesling (30%), chardonnay (20%)

Production area: casalbordino / monteodorisio

Vineyard exposure: southeast - northwest

Training system: spur-pruned cordon trellis

Yield per hectare: 80-100 quintals

Soil characteristics: medium-textured soil with clay and stone presence

Harvest: second week of august

Vinification: white vinification at a controlled temperature of 16°C, with secondary fermentation in the bottle upon reaching 10 g/l of residual sugar

Secondary fermentation temperature: 14°C

Bottling period: variable depending on fermentation kinetics

Color: straw yellow with bright silver reflections. Fine perlage

Aroma: intense and complex on the nose, with exotic fruit notes

Taste: dry, warm, and smooth on the palate, balanced by well-integrated acidity. Full-bodied

Serving temperature: 6-8°C

