

LA COLLINA DEGLI AMICI

PET-NAT

BIANCO 2023

Grapes: Brachetto

Soil: predominantly calcareous marl with clay and sand.

Training System: Guyot

Average Age of the vines: over 30 years.

Harvest: manual harvest end of August.

Fermentation: ancestral method. Whole bunches of grapes are gently pressed. Spontaneous fermentation with indigenous yeasts in a stainless steel. Fermentation is then completed in the bottle.

Aging: minimum 12 months in the bottle on the yeasts before disgorging.

Alcohol: 12.5%

Number of bottles: 1170



Tasting Notes:

The color is a light straw. This sparkling wine has a complex finish. The aromas include meadow flowers and grapefruit. The wine has a fresh and lively acidity.

Pairs well with fresh cheeses and goat cheese, also sushi.

Serving temperature: 53F / 12C

We are a small producer of artisan wines.

Our annual production is approximately 10,000 bottles.

We practice natural wine making with natural fermentation and low intervention. We use only organic products in the vineyard and winery.

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