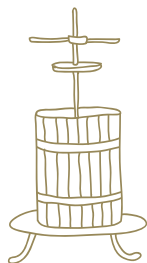




WINEMAKING:



The grapes are picked before 10 o'clock in the morning and are placed overnight in our cool underground fruttaia (room for drying grapes for vinsanto) and then moved onto the next stage the following morning.



Subsequently pressed without de-stemming. The maceration happens in the press until the desired colour is achieved.



The fermentation process begins naturally and lasts for 30-35 days, slowed down by the naturally cool temperature of our underground winery. Wine production - Natural Ancestral White Wine Method.

BOTTLING: when the desired sugar levels are consistent around the full fermentation micro-biome.

PRODUCTION: 5,000 bottles



**“PET NAT”
BIANCO FRIZZANTE I.G.P.**

THE VINEYARD: “vigneto del’onda”

BLEND: Equal Parts

Trebbiano, Grechetto, Malvasia

AGE OF THE VINES: 11 years

ORIENTATION OF THE VINES: East

SOIL TYPE: sand (68%), clay (25%)

and light loam (7%)

DENSITY OF PLANTING: 5,000 per ha.

HEIGHT ABOVE SEA LEVEL : 290-300

meters above sea level

PER HECTARE YIELD: 55 HI/Ha

HOLISTIC AGRICULTURAL PRACTICE

GRAPEJUICE GROUP

WINE IMPORTER

www.grapejuicgroup.com

