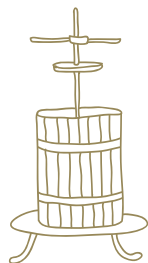




**WINEMAKING:**



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 Rosé Wine Method.

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

**PRODUCTION:** 5,000 bottles



**“PET NAT”  
ROSATO FRIZZANTE I.G.T.**

**THE VINEYARD:** “vigneto del mattino”

**BLEND:** 100% Sangiovese

**AGE OF THE VINES:** 11 years

**ORIENTATION OF THE VINES:** South-East

**SOIL TYPE:** sand (79%), clay (15%)  
and light loam (6%)

**DENSITY OF PLANTING:** 5,000 per ha.

**HEIGHT ABOVE SEA LEVEL :** 335-365meters  
above sea level

**PER HECTARE YIELD:** 55 Hl/Ha

**HOLISTIC AGRICULTURAL PRACTICE**

**GRAPEJUICE GROUP**

WINE IMPORTER

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