



NERO DI TROIA ROSATO PÉT-NAT ANCESTRALE - ORGANIC



Puglia, Italy

Caiaffa

<http://www.caiaffavini.it/en/>

Method & Production

Manual harvest of the Nero di Troia grapes. The initial part of the fermentation is carried out in stainless steel tanks, before it ends the must/wine is placed in bottles and sealed. Here the wine finishes its alcoholic fermentation by transforming the residual sugars into alcohol and carbon dioxide. The bottles have a “natural” sediment from the residual yeasts.

Tasting Notes

Inviting scents of ripe red berries intertwined with delicate yeasty undertones grace the nose, offering a tantalizing introduction. The palate unveils its dry, lightly sparkling nature, accompanied by a harmonious balance of vibrant acidity and luscious fruity nuances. Approachable and effortlessly enjoyable.

Food Matching

A lovely aperitivo, works well with antipasti, and pizza.

| Code | Label name | Grape variety | Vintage | Alcohol | Closure type | Case size | Organic | Biodynamic | Vegan | Natural |
|-----------------------|---|---------------|---------|---------|--------------|-----------|---------|------------|-------|---------|
| Sparkling Wine | | | | | | | | | | |
| CF0823 | Nero di Troia Rosato Pét-Nat Ancestrale - Organic | Nero di Troia | 2023 | 12.0% | Crown Cap | 6x0.75lt | Yes | No | No | Yes |