

NERO DI TROIA ROSATO PÉT-NAT ANCESTRALE - ORGANIC

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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										
CF0825	Nero di Troia Rosato Pét-Nat Ancestrale - Organic	Nero di Troia	2025	12.0%	Crown Cap	6x0.75lt	Yes	No	No	Yes