



## 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
<b>Sparkling Wine</b>										
CF0823	Nero di Troia Rosato Pét-Nat Ancestrale - Organic	Nero di Troia	2023	12.0%	Crown Cap	6X0.75lt	Yes	No	No	Yes
<b>Red Wine</b>										
CF0823	Nero di Troia Rosato Pét-Nat Ancestrale - Organic	Nero di Troia	2023	12.0%	Crown Cap	6X0.75lt	Yes	No	No	Yes