



## **SPONTANI ROSAT PET-NAT**

A pet-nat of ancestral method to share with friends and family spontaneously at any time of the day. Its lively fruit and its crisp bubbles reflect the vivacity of the vineyard. Casual and elegant at the same time.

100% SUMOLL  
BIODYNAMIC AGRICULTURE  
ANCESTRAL METHOD ( PET-NAT)  
SPONTANEOUS FERMENTATION  
NO ADDED SULFITES < 10 mg/l  
BRUT NATURE

### **ELABORATION:**

We carry out a cold maceration of the grapes for about 15 hours in the tank, in order to achieve the characteristic color of this ancestral variety.

We done a very soft pressing in order to obtain the most delicate base of the Sumoll. Then the native yeasts of the vineyard cause spontaneous fermentation in the stainless-steel tank at a controlled temperature.

Before finishing the fermentation, we carry out the tirage so that it can finish in the bottle with the grape's own sugar. We will disgorge the bottles to obtain clean and bright sparkling wine.

### **TASTING NOTE:**



Visually it presents a pale red-pink color, while being bright. It may present some natural precipitate of the wine.



We find very frank and fresh aromas, of fresh red fruit such as raspberries or cherries..



We notice a pleasant presence of carbonation thanks to its fine bubbles, making it an elegant and refreshing sparkling wine, accompanied by citrus notes. It leaves us with a very fresh and pleasant aftertaste, reminding us of the essence of a brut nature..

**PAIRING:** Ideal to open at vermouth time or as a welcome drink. Its freshness can accompany all kinds of starters, from a summer salad to a split cod.