



Puro Pét Nat IGT Toscana Bianco Frizzante Fattoria Lavacchio

No Added Sulphites

PURO, the winery's natural wine range without added sulphites, is an example of their ability in creating innovative wines without losing quality. Puro Pet-Nat Bianco is the result of many months of research and testing. It is the success of a natural re-fermentation in the bottle without disgorging.

Perfect for natural wine lovers and people interested in discovering new flavour profiles.

Varietals: 100% Trebbiano.

Area of production: Chianti Rufina (North of Florence, Tuscany).

The vineyards planted in 1991 are situated at 400mt of altitude and the soil is mainly composed of limestone clay. Northern exposure.

Training system: Guyot.

Harvest: Hand-picked in crates before mid-September to keep the freshness and acidity.

Vinification: The gentle pressing of the grapes is followed by a cold extraction to allow the decantation of impurities from the juice. The must is then left to ferment naturally at low temperature in stainless steel tanks for about 15 days.

Maturation: At bottling, fresh new must, naturally rich in yeasts and sugars, is added to reactivate the fermentation in the bottle. No disgorgement is carried out so that the lees continue to release their flavours and enrich the palate.

Sensory characteristics: A cloudy pale straw yellow, it is elegant to the nose, with notes of white peach and white grapefruit. On the palate, the wine is fresh and mineral with a very pleasant and crisp finish.

Serving suggestions: Very flexible, it gives its best with all types of pizza but especially white pizza, salads and desserts. Good also with white meat and pasta.

Alcohol: 10-11%.

Serving temperature: 4-6° C. It is suggested to turn it upside-down before opening to blend the yeast at the bottom and extract all the aromas.