



Puro Pét Nat IGT Toscana Rosato Frizzante Fattoria Lavacchio

Certified Organic No Added Sulfites

Perfect for natural wine lovers and people interested in discovering new flavour profiles. Puro Pet-Nat Rosato is the result of many months of research and testing. It is the success of a natural re-fermentation in the bottle without disgorging. PURO, the winery's natural wine range without added sulphites, is an example of their ability in creating innovative wines without losing quality.

Varietals: Sangiovese, Syrah

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 and clay. Southern 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: Sparkling pink. The nose is citrusy and intense, with notes of red berries and spices. Fresh and juicy on the palate, with strawberry and raspberry flavours. Good acidity and vivacity come through due to its low alcohol content.

Serving suggestions: It can be enjoyed on its own as a refreshing drink or as an aperitif. It also pairs perfectly with shellfish and on another level, pizza.

Alcohol: 10-11%.

Serving temperature: $4-6^{\circ}$ C. If you like funkyness, turn it upside-down before opening to blend the yeast at the bottom and extract all the aromas. Or you can drink it clean, pour it without moving the yeasts at the bottom of the bottle.