

RUFULIA Pet-nat

Ru ful ia/ rufu 'l:ia / Sicilian for 'a gust of wind'

Organic Catarratto grapes, Sicilian sunshine and a gust of wind. Rufulia medoto ancestrale: a naturally sparkling wine, bottled unfiltered.

CHARACTERISTICS

Denomination IGP Terre Siciliane

Variety Catarratto 100%

Alcohol 10,5%

Production 1,600 bottles

Vineyard San Giacomo at 630 meters, organically grown

Soil Calcareous marl

Vinification Hand-picked, destemmed fruit spontaneous fermentation in stainless steel. During fermentation, at 10 g /L of residual sugar, the wine is bottled.

Aging 6 months in bottle

Production philosophy Certified Organic, Natural, Vegan Friendly

DESCRIPTION

A small Catarratto vineyard, newly planted below the family cellar, in the mountains of western Sicily, is dedicated to making Rufulia Pet-nat.

The organic grapes are hand-harvested late August and destemmed. Spontaneous fermentation, in stainless steel tank. At 10 g /l of residual sugar, the wine is bottled during fermentation. Fermentation finishes in the bottle and the wine ages for 6 months in bottle, giving a lightly sparkling Petillant Naturel style. The wine is not disgorged so there will be sediment and tartrates in the bottle.

Color Cloudy golden yellow

Aroma An expressive bouquet of bright citrus, tropical fruits and bready aromas

Flavor Light in body, with a beautiful acid core. Layers of citrus, stone fruits and savory notes linger.

Bars of pressure: 2.2

