



#### TYPE OF WINE

This is sparkling white wine obtained from our highest experience in terms of natural refermentation in the bottle, following the local traditional method. In 2022 only 3333 bottles have been produced. It is greatly recommended to those after an exclusive and niche product.

#### GRAPE VARIETY AND HARVEST

This wine is produced by vinifying purely resistant Bronner grapes (PIWI), grown at the feet of the Dolomites without any use of synthetic pesticides. Exclusively mechanical and manual weeding.

The ripe grapes are harvested exclusively by experts hands and placed in small boxes during the first ten days of September.

#### WINEMAKING

The softly pressed must is decanted statically, without the addition of sulphites. The wine is bottled November 11th during the so called 'summer of San Martino', strictly manually. The normally mild temperatures of this period facilitate the natural refermentation in the bottle and the work of indigenous yeasts. As per our philosophy, the wine is not filtered or clarified.

#### ORGANOLEPTIC CHARACTERISTICS

This wine is characterised by its distinctive peach colour and its elegant golden reflections. Bright notes of peach blossom, pink grapefruit, tropical fruit and in particular passion fruit are predominant. Its intense freshness and the citrus sensation on the palate, together with its dry and mineral finish, are also reminded in its name.

#### PAIRINGS

The absence of residual sugars make it perfect both for the aperitif and the whole meal. It is absolutely worth trying with raw seafood, salted sea bass, tasty cheese, thickly sliced prosciutto crudo or goose breast.

#### HOW TO SERVE

The best way is to serve this wine very cold at a temperature of about 8 degrees. The deposits at the bottom can be mixed by simply rotating the bottle, following the body of the woman depicted on the label.

#### CURIOSITIES

This wine is suitable for vegans and lactose intolerant. It is produced by the natural refermentation in the bottle using indigenous yeasts. No sulphites are added and there is a total absence of clarifications and filtrations. The woman pictured in the label has been created by the artist Sara Andrich, whose very well known for her artworks and sculptures. Web: [www.andrichsara.com](http://www.andrichsara.com) Email: [andrichsara@gmail.com](mailto:andrichsara@gmail.com)

**ALCOHOL:** 12,0% Vol.

**RESIDUAL SUGAR:** present only in traces

**STORAGE:** If stored in a cool and dry place, away from light and heat sources, it can last several years.

**PACKAGING:** Box of 6 bottles of 0.75 Litres on Euro pallet 80x120. 80 boxes of 6, therefore 480 bottles, 16 packs of 6 bottles per layer, with a total of 5 layers.

Az. Agr. Abbazia di Follina S.s. Soc. Agr.

Via Giazzera, 12 31051 Follina (TV) - Italy - Tel. +39 333 80 50 852 - [info@abbaziafollina.com](mailto:info@abbaziafollina.com) - [info@mikedalto.com](mailto:info@mikedalto.com)

[www.mikedalto.com](http://www.mikedalto.com) - C.F. & VAT Code IT03958620266