

Puntay

PEAK NAT

VINO SPUMANTE DI QUALITÀ BRUT 2023

VARIETAL: Pinot Bianco

AREA AND SOIL: The vineyards are located at the foot of the Mendel Mountains, above the town center of Caldaro. They are characterized by calcareous moraine soil.

CULTIVATION: Wire trained

YIELD: 50 hl/ha

VINIFICATION: Whole cluster soft pressing, decanting and transfer to stainless steel tanks, very slow fermentation with selected yeasts. Upon reaching 18 g/l residual sugar, the new must/wine was bottled in sparkling wine bottles. After frothing, Peak Nat was left for about six months on the lees, in bottle, and then disgorged at the end of February 2024.

ANALYSIS: alcohol: 12.0 %, total acidity: 8.8 g/l, res. sugar: 3.0 g/l

AGING POTENTIAL: 1 – 5 years

TASTING NOTES: A sparkling wine of great olfactory cleanliness, characterized by notes of crisp white fruit and slight balsamic notes combined with a fresh, salty and very enjoyable mouthfeel. The bubble is very fine in spite of the short time spent in the bottle since frothing.

PAIRING: This sparkling wine is recommended with oysters and raw seafood. It goes perfectly with crunchy vegetable dips and is ideal as an aperitif wine.

SERVICE TEMPERATURE: 6 – 8 °C

Contains sulphites

