

MADRE NATURA®

BRUT SPARKLING WHITE WINE

NO CONTAINS ADDED SULFITES

product certificate, use of indigenous yeasts.

The love for our land has given birth to a project of Agriculture sustainable and in the respect of the vineyard and territory, to produce a wine tied to tradition and leave a healthy environment for our children. We not use herbicides and chemical fertilizers, we reduce the treatments in the vineyard to minimum, and practice the sexual confusion for pest of the vine, to get grape "wild". We do not use GMOs. Our grapes are hand-picked and checked in the vineyards of medium and high hills of our land.

We do not use protein allergens and enzymes, we use only the yeasts that grow naturally on our grapes and we sing and clarify cold. We do not add sulfites to protect our wine. The materials we bottle are recyclable.

Type of Wine: brut sparkling white wine

Location: Town Castellinaldo, location Cascina del Notaio.

Soil and exposure: exposed to east, of medium texture with calcareous marl and tuff.

Grapes: Native Vines.

Alcohol content: 10,5%

Bottle shape: heavy bottle.

Packaging: 6-bottle cases.

In stock from: four months after the harvest

Colour: pale straw yellow with vibrant green hues

Fragrance: Very delicate and harmonious

Taste: fresh, reminiscent of the yeast with gently sensations pleasant aromatic.

Drinkability: 2 years after bottling.

Ideal serving temperature: 7 - 9°C

Castellinaldo d'Alba (Cn)

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Libera natura®
Production Protocol Vinaioli di Castellinaldo

