

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 Sustainable Agriculture 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 grown 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 decant 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, great as aperitif, interesting with pasta with fish dishes.

Location: Municipality Castellinaldo, Cascina del Notaio locality.

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

Grapes: Native Vines.

Alcohol content: 10,5%

Bottle shape: Champagne bottle 0,75 L.

Packaging: 6-bottles cases.

In stock from: ready.

Colour: pale straw yellow with bright green reflections.

Fragrance: Very delicate and harmonious

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

Consumption: it expresses its best in the first 2-3 years of life.

Ideal serving temperature: 7 - 9°C

Castellinaldo d'Alba (Cn)

Roero - Piemonte - Italia

12050 - Via San Salvario, 1

Tel. +39 0173 213066 - Fax +39 0173 214004

www.teocosta.it - teocosta@teocosta.it

Libera natura®
Protocollo Produttivo Vinalci di Castellinaldo

