

Ercole

Say "AIR - KOH - LAY" :)

PÉT-NAT



What's in the bottle?

Pét-Nat is an ancient method in which the wine is bottled before primary fermentation has concluded. As the yeast in the bottle converts the sugar in grape juice into alcohol, bubbles develop naturally while fermentation finishes in bottle. The result is at once wildly alive, uniquely approachable, and delightfully refreshing. This raw, unfiltered sparkling wine boasts electric strawberry and red raspberry along with a hint of fresh clove.

Fun fact: Pét-Nat, short for "pétillant naturel" and known throughout Italy as *metodo ancestrale*, is almost certainly how the original sparkling wine was made centuries ago.

Varieties: Chardonnay (60%) & Pinot Noir (40%)

Soil: limestone-marl

Harvest: late August

Yield: 70hl/ha

Atmospheres: 2.5

Alcohol: 12.5%

