



# Natty Bombo Rosé Pet Nat

750ML / ALC 12.5% BY VOL

# **LOCATION:**

Country: Italy (Northern)

Region: Valtènesi, Lake Garda, Lombardy Appellation: Riviera del Garda Classico DOC

## **GRAPE VARIETIES:**

A blend of organic Groppello, Barbera, Sangiovese, and Marzemino

#### PRODUCTION:

This wine is produced at the incredibly biodiverse and sustainably farmed vineyards of Cascina Belmonte, via 'metodo ancestrale', or the oldest, traditional 'ancestral method' of making sparkling wine: the fermentation begins in the tank after the juice is bled off these red grape skins, lending a true, rich rosy color and bright, electric look and feel to the wine, and involves no riddling or disgorging. a result of the brilliant work of Enrico DiMartino, whose commitment to reintroducing heirloom bees onto his family's property is one of the key secrets to would otherwise lead to rot and other issues, leaving only the living grapes which fight through rough conditions to produce these amazing wines.

#### **FERMENTATION:**

Fermentation begins in a stainless steel tank with wild, indigenous yeasts, but then finishes naturally in the glass once bottled. The tanks are closed just as fermentation finishes to retain carbonic effervescence, and then aged another 2 to 3 months in the tank.

## **DESCRIPTION:**

A warm rubied hue rosé in the bottle, then bright bubblegum pink in the glass, with a gentle but fine effervescence. The nose is complex with peach, citrus, and floral notes, and the mouth feel is perfectly balanced acidity, minerality, and salinity, with a dry, fruity finish. The gentle bubbles are elegant, delicate, and make this wine perfect for food pairings.

## SERVING SUGGESTIONS:

Serves perfectly across the entire flavor spectrum from fatty and oily foods, like aged ham and grilled chorizo, to light and clean foods like halibut filets, and raw seafood like ceviche and sushi.

You want this wine. No, you NEED this wine. It's ok, we'll help.