

VILLA ANTICO

PÉT NAT SPARKLING WINE SANGIOVESE ROSÉ

ANTICO, the Italian word for ancient, is an appropriate name for these refreshing releases that were vinified using the world's oldest method of producing sparkling wine. We've updated this "pét nat" process to capture the fresh fruit aromatics that are usually lost during fermentation and create a remarkably consistent, natural carbonation with no added sugars.

These 100% varietal wines were harvested early, specifically for sparkling wines. Individual lots were chosen for aromas, color, flavor and true varietal character. They are naturally carbonated, naturally flavored and have no added sugar. The simple cork and wire cage closures complement the traditional production style and natural look.

2018 Sangiovese Rosé Lodi

Winemaker Comments: Fruit forward with flavors of red cherries and hints of fresh strawberry and green melon. The varietal nose exhibits a slight earthiness.

ALC. 11.0% TA 7.1 pH 3.17 RS 3.0
UPC 6 84586 00018 2 SCC I 684586000182 5
Case Production 182

