

# AMFÒRA

## Orange Wine - Pet'Nat'

*Villa Noria*



### Allergen Free

- **Vegan** product
- **Vin Méthode Nature**  
Sulfite-free



### Organic

- **Preservation of living organisms and soils**
- Practice of **agroforestry**

### GRAPE VARIETY

30 % Muscat petits grains, 30% Pinot Gris, 20% Sauvignier Gris, 10% Clairette, 10% Piquepoul de pinet

### TERROIR

#### Origin

Sparkling wine - Product of France

#### Soil

Clay-Limestone and Basalt

#### Climate

Mediterranean with coastal influence

### ALC.

11,5% vol

### SERVING TEMPERATURE

Between 8° and 10° Celsius

### CONSERVATION

Between 6° and 12° Celsius

### AGING POTENTIAL

3 years

### RESIDUAL SUGARS

0g/L

### BOTTLE SIZE

75 cl

## TASTING NOTE

Orange color with amber highlights. On the nose, intense aromas of citrus fruits, lychee, candied lemon, beautiful minerality that lightens the mouth. On the palate surprising notes of anise, ginger and coriander grain. Very delicate, fresh, smooth and brioche-like finish. Explosive with its aromatic, swirling bubbles and light foam.

## WINE MAKING

Hand-picked. Carbonic maceration in whole bunches, undestemmed and uncrushed. Natural fermentation at low temperature between 16° and 18° Celsius. Aging on total lees in stainless steel vats until bottling. No use of fining agents or sulfites.