INFUSIONS of Villa Nora

ORANGE - PET'NAT'

o Diamonata

RAPPORTEZ-MO POUR RÉEMPLO



Organic

- Preservation of living organisms and soils
- Practice of Agroforestry



Allergen Free

- Vegan product
- Natural wine method

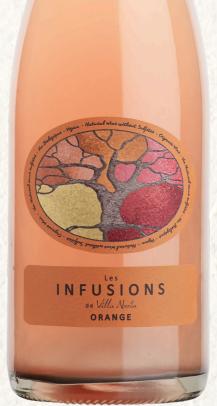


Reusable bottle

• Up to 20x washable

• Consumes 7x less water than wine production

• Rejects **90% less CO2** than throwing away a bottle



GRAPE VARIETY

100% Muscat

TERROIR

Origin Vin de France - Pet'Nat'

Soil Clay - Limestone

Climate Mediterranean with costal influence

ALC. 12% vol

SERVING TEMPERATURE Between 8° and 10° Celsius

TEMPREATURE DE CONSERVATION Constant, between 8° and 14° Celsius

STORAGE 3 years

RESIDUAL SUGAR 0g/L

BOTTLE SIZE 75 cl

TASTING NOTE

Natural sparkling wine from maceration. Orange colour with amber reflections. On the nose, notes of gingerbread and candied fruit, quince and apple. The palate is very delicate, fresh, smooth and brioche-like. Original natural sparkling wine, well balanced in the mouth with supple tannins and delicate bitters.

WINE MAKING

Orange sparkling wine from maceration, naturally produced without sulphites or yeast. Slow and careful pressing to preserve the aromas. Natural fermentation at low temperature between 16° and 18° Celsius.

Fermented in the bottle without disgorging or filtration. Naturally produced without sulphites or yeast.