

## Zero Infinto

ORGANIC CERTIFICATION



Sparkling white wine with the bottom, straw yellow color. Slightly aromatic, floral aroma: elderflower, mountain flowers, fruity: Golden apple, pear, apricot, peach, fresh notes of topic.

On the palate: juicy, fragrant, fresh.

The aromas perceived in the nose dance in the mouth. Quenching, ideal aperitif to drink with friends.

To be accompanied with starters of cured meats.

**Service mode:** Decant in a jug or "shake before use" for those who love the rustic peasant version

**Serving temperature:** 8 – 10 °C.

**Vineyard siting:** Maso Rella in Grumes in the upper Val di Cembra 800/900 m. above the sea level south-south / west exposure steeply sloping. Very windy location in the morning from the north the winds of the Val di Fiemme and Fassa, in the afternoon from the south the Ora del Garda.

**Training system:** Guyot with 6200 vines for hectare.

**Soil:** from rock of volcanic origin, porphyry disintegrated by a dark brown color.

**Grape varieties:** Solaris, interspecific resistant variety, born in Freiburg (Germany) in 1975 (year of foundation of Pojer and Sandri).

**Hectare production:** 80-90 q.li.

**Alcohol:** 12.0%.

**Life of wine:** 2-4 years.

**Type of bottle:** white glass from 0.750 l. stainless steel crown cap, in cartons of 6 bottles.

**Label:** By the Trentino artist Rolando Trenti, from an idea by Francesco Arrigoni.

**Notes:** an ancestral wine with a ZERO chemical impact: ZERO in the countryside and ZERO in the cellar. The result of eighty years of research work (France-Russia-Germany) and thirty-nine vintages in the winery in Faedo to reach purity ... the fruit of the vine turned into wine, without exogenous addition.

