

Z Pet Nat on the Lees NV

PRODUCER

Quartomoro (Piero Cella). Only 10 hectares under cultivation and the total yearly production is round 50.000 bottles.

APPELLATION

None. It's a deliberately declassified sparkling wine.

WINE REGION

Sardegna – Alto Campidano district near Oristano

ALTITUDE

50 mt above the seal level (South and South/West)

SOILS

Clay and sand. The soil of volcanic origin represents the particularity of this area, thanks to the considerable presence of the obsidian rock (It's basically a kind of glass). This lustrous black volcanic glass has played an important role in the Campidano area since the Neolithic. No chemicals sprayed. Sulfur and copper and other preparations are used according the vintage's growing season.

VARIETAL

100% Vermentino (This is declassified monovarietal table wine, therefore it hasn't been submitted in order to receive DOC or IGT status. According to EU body of wine laws, the grape variety and the vintage year cannot be written on the front or back labels).

YIELDS PER HECTARE

8.000 kg /ha

TRAINING SYSTEM

S'Ena vineyard planted in 1985 and trained as Espalder with Guyot pruning system. 4.500 plants per hectare.

HARVEST

Manual. 2nd and 3rd week in Sept. Grapes from different plots are processed separately.

VINIFICATION



Since 2012, the estate has produced an original 100% Vermentino product: a non vintage sparkling wine on the lees made with the ancestral method by re-fermenting in the bottle the dry base Vermentino, with the addition of the following year's fresh must. The result is pretty interesting, as the yeast presence gives us "two wines in one".

Vinification: Destemming and soft pressing, static decantation, tapping, fermentation in steel with indigenous yeasts (pied de cuvee) at 18-20°Celsius. The wine matures almost a full year in steel vats until the refermentation which takes place in September of the following year by adding 5% of fresh must so to capture carbonic bubbles. The added must creates a pied de cuvee and in 48 hours the wine is bottled in order to complete its process. Z spends 6 more months bottled in the cellar before being released to the market. It's an unfinned, un-disgorged ancestral style wine topped with a crown cap.

Hence the owners decided to name the wine Z referring to the Z present in Frizzante (fizzy). The vintage camouflage is in the lot number which contains the year.

BOTTLES PRODUCED 4.000 (Abv% is 12,5%)

WINE DESCRIPTION

Fresh and easy to drink, this Pet Nat presents citrus notes, white flowers aroma and in the palate some salinity due to the proximity of the seaside. .

SERVICE TEMPERATURE

8-10 °C

FOOD PAIRING Great as an aperitive wine, or to be paired with fresh goats cheese salads, shellfish and shrimps.