



## VIV

### Ancestral, sparkling white wine

"Viv is an Ancestral wine bottled in the first quarter of the moon according to the tradition of our land.

The Ancestral method is a sparkling wine production method using yeasts and sugars of the grapes as opposed to the "technological" approach. A fresh and delicate sparkling wine to be consumed on several occasions".

#### Tasting notes

Light yellow with pink nuances, persistent perlage. Positive intensity smelly, rose, acacia flowers, almond, apple, resin and undergrowth. On the palate it is fresh, lively, balanced, soft, persistent pleasant acidulous vein that gives freshness and persistence.

Serving temperature: 7 – 10 °C

#### Food match

For aperitive, with pizza or fish, white meat or a dish of pasta.

**My favorite combination:** sushi food, humus and crudités

#### The vineyard

**Geographical position:** Alba (CN)

**Planting year:** 1955

**Vineyard's age:** 20 years, from native Arneis and Nebbiolo grapes from the municipality of Guarene

**Soil type:** medium mixture

**Training system:** low guyot on hills with good slope

**Altitude:** 230 m above sea level.

**Exposure:** East

**Yield per Hectare:** 60 Hl/Ha

#### Defense methods

Copper, sulfur, fertilization with manure. Organic certificate with biodynamic practices.

#### The harvest

We pick our grapes only by hands, and we put them in the boxes.

## Technical information

**Winemaking:** light pressing of the grapes to extract the indigenous yeasts present on the bunches, fermentation in steel.

Our wines requires very few ingredients (grapes and very few sulphites) but this requires a lot of careful craftsmanship. We personally guarantee the absence of ingredients of animal origin, our wine is 100% vegan.

**Aging:** after the first fermentation, at the first quarter of the moon in October it is bottled by hand with the crown cap, following the ancient ancestral method. Fermentation in the bottle thanks to the sugars and yeasts of the grape, without any other addition.

**Processing:** unfiltered, unclarified and without the addition of sulphites to the bottling. CO2 is its natural preservative. It is a natural wine, each bottle is unique.

It can be served decanted to separate the "bottom" or served with the "bottom" in the peasant tradition to appreciate its aromatic characteristics.

**Fermentation:** indigenous yeasts

**Refining:** 5 months in stainless steel casks and three months in the bottle.

**Total Production:** 3000 bottles/year.

**Alcohol content:** 11.5% by Vol.

**Sulfites:** 30 mg/L

**Residual sugar:** 0 g/l

**Total acidity:** 7 g/l

**pH:** 3,10

**Serving temperature:** 6-8 °C / 46-54 °F

It can be served decanted to separate the "bottom" or served with the "bottom" in the peasant tradition to appreciate the pleasantness of drinking.

## Curiosity:

Viv is a word in the piedmontese dialect that means "live".