



In the nose it presents fruity hints with a delicate fragrant note, meanwhile on the palate a slight effervescence is sensed because part of the fermentation was ended in the bottle.

Culinary pairing: toasted bread with ventricina from Vasto, toasted bread with stracchino and strawberries, mortadella from Campotosto, crunchy chips of Altino's sweet pepper.

KUMA

White Ancestral



Production Area: Loreto Aprutino

Grape Variety: Cococciola 100%

Soil: Loam-Clay

Training Method: Pergola Abruzzese

Year of Implantation: 1985

Harvest Period: Selection and harvest in September

First Harvest: 2018

Average Production: 2.600 bottles

Size: 750 ml

From the vineyard of Cococciola, before the harvest, we select a small quantity of grapes to create the "pied de cuve" needed for the start of the spontaneous alcoholic fermentation. After a week the rest of the grapes are harvested to be crushed and destemmed, pressed and poured into terra-cotta amphorae where we add the "pied de cuve" in the way to make the alcoholic fermentation be guided by the grapes' indigenous yeast. Just before the ending of the fermentation the wine is bottled as to preserve a light sparkling. The wine continues its elevation in reclined bottles for about three months and after that the thick lees are taken out with the method of degorgement. In the end the bottles are sealed before sale. The wine has a straw yellow colour, with a slight dim due to the presence of solid residual.