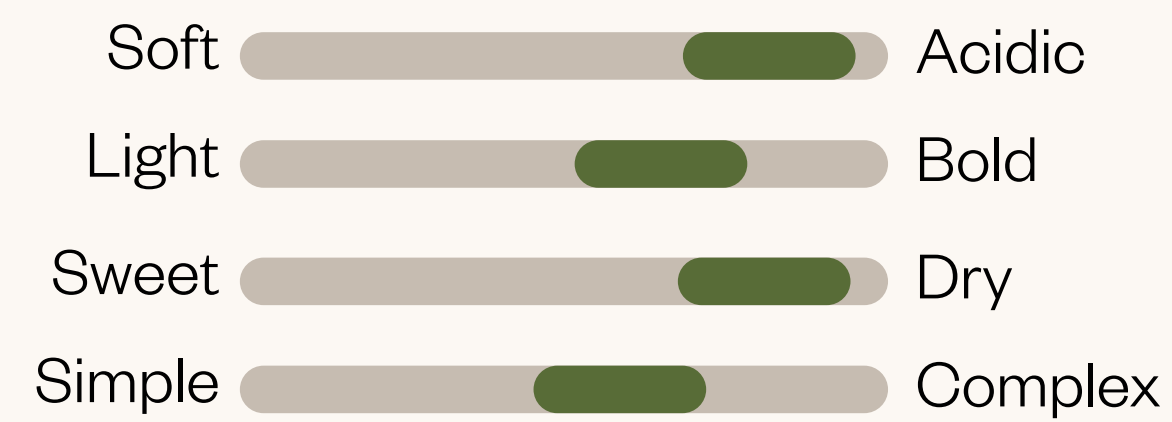


# La Clara by Tenute Pacelli

TYPE	Pet-nat Orange wine
VINTAGE	2021
VOLUME	75 cL
ALC. CONTENT	12 %

## Wine profile



## Tips to enjoy



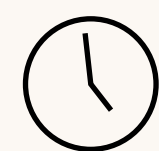
### FOOD PAIRING

La Clara lends itself perfectly for an aperitif at nightfall on a long hot summer's day with some antipasti, charcuterie etc.



### SERVING TEMPERATURE

10 °C



### AGING POTENTIAL

2 -3 years

## Tasting notes

**NOSE** The wine is floral in the nose and has notes of apple and raspberry

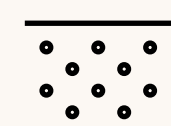
**MOUTH** Fresh and lively character, with a high acidity and elegant subtle bubble

## Vineyard and vinification



### GRAPE VARIETIES

Riesling



### TERROIR

Sand and some limestone



### TERRAIN AND ELEVATION

High planes, 400m



### LOCATION

Malvito, Cosenza, Calabria

### VINEYARD

Organic cultivation and manual harvest during the first week of September

### VINIFICATION

Using the Metodo Ancestrale, where the first fermentation (in the tank) is stopped by lowering the temperature. Then the wine is bottled

### MATURATION

After bottling, temperature is increased which starts the second fermentation in the bottle that further develops the wine and the carbon dioxide creating the bubbles

