



## LebNat PetNat Pink Rosé



### GRAPE TYPE

**Grape:** Sangiovese (50%), Merwah (50%)

**Farming:** Organic

**Yield:** Sangiovese: 27hL / Ha

Merwah: 25hL / Ha



### REGION

Terboul Mountain (700m) - Sangiovese vines, 6 year old  
Dimane, Qannboubine Valley (1,600m) - Indigenous Merwah vines,  
over 150 years old



### WINE COMPOSITION

**Wine Type:** Natural Sparkling Pet-Nat Rosé Wine

**Alcohol Content:** 11.5%

**Residual Sugar:** 0 g/L

**PH Level:** 3.1

Contains Sulfites



### SERVING SUGGESTIONS

**Best Opened:** Best to open at 5-8 degrees celsius as one would a Champagne due to wine's persistent bubble.



### WINEMAKING

The wines are pressed, and stabulation happens in tank at 8c for 5 days. This allows for the juice and pulp to spend time together before fermentation starts.

The wine then starts fermentation for about 20 days at 14c, it is then bottled at 3 PSI, and it completes fermentation in the bottle, where it rests on lees for 5 months. It is then disgorged in February.

