



# The Vagabond - 2022

## Petnat - Red Sparkling Wine

Acidity: 77.9 meq/L | Alcohol: 13.44% | Residual Sugars: 1.0g/L  
Pressure: 4.2 BAR

### Viticulture

Region:	Mouklos, Pitsilia
Altitude:	920m
Soil:	Sandy, volcanic
Farming:	Organic
Method:	80 year-old vines, Goblet, ungrafted, handpicked grapes

### Vinification

Composition:	Mavro Ambelisimo
Method:	Field blend, cold soak, 50% semi-carbonic maceration, yeast selection, scaled fermentation. At 0.994 density the wine is bottled, Fermentation finishes in the bottle, Disgorgement
Ageing:	No
Production:	2,500 bottles

### Serving

Aromas:	Kirsch, Rose Petals, Strawberries, Cinnamon, Cheesecake
Pairing:	Fruit platter, Legumes, Pizza, Meatballs, Fried food
Temperature:	4 - 6 °C
Ageing Potential:	1 - 2 years