

Fattoria di Vaira

Wine Name: **Ancestrale Bianco**
Varietal: **Chardonnay 100%**
Denomination(s): **Non-denominated Vino Spumante**
Country: **Italy**
Region: **Molise, Termoli, Campobasso**
Farm Size: **500ha**
Vine Age: **46 years years**
Farming: **Organic, Demeter Certified Biodynamic**
Elevation: **~70m**
Soil Type: **Clay with sandy components**



Since its founding in the early 20th century, Fattoria di Vaira has always employed cutting edge agricultural techniques. Today, it is a 500 hectare expanse and sets a marker for Italy (and Europe beyond) on operating a closed-cycle biodynamic farm. Fattoria di Vaira makes 2 petnats: the grapes are hand-picked & sorted, spontaneously fermented in inox steel. After pressing, they freeze some of the must for later use. 6 months later in the spring, some of the frozen must is added to kick off the second fermentation in bottle.

Agriculture & Vinification

Ancestrale Bianco

- Harvest: 100% harvested & sorted by hand
- Fermentation: Spontaneous in inox steel
- Aging: bottled 8 months after harvest

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