



# Ad Astra

*Its primitive personality brings back to the charm of the wines of the past.*

*Son of the ancestral method, Ad Astra is a Minutolo pét-nat (pétillant naturel), unique and cheeky. It can be tasted in a "masked" version by its own yeasts which remain in the bottle after fermentation, or in a clear version by letting them settle on the bottom.*

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**Grape variety:** Minutolo 100%

**Altitude:** 400 meters above sea level

**Exposure:** South

**Type of soil:** calcareous, clay

**Type of management:** organic

**Training system:** Guyot

**Density of vines per hectare:** 5,000

**Yield:** 6,500 kg/ha

**Year of planting:** 2000

**Harvest time:** first half of September

**Fermentation:** soft pressing and fermentation at low temperature for 15 days in steel tanks. It is subsequently bottled to complete the fermentation which gives it a lovely effervescence

**Fermentation temperature:** 14°C

**Maturation:** "sur lie" for 2 months

**Bottle aging:** at least 6 months

**Alcohol content:** 12.5% Vol.

**Aging potential:** 3 years

**Tasting notes:** the wine has a straw yellow colour with a typical haziness. It has an aromatic and fragrant character, with clear references to white peaches and sugared almonds, orange blossom, a floral cascade and a touch of honey. It is a truly balanced wine thanks to its pleasant carbonation that goes well with the caress of the yeasts.

**Serving temperature:** 10°C

**Food pairing:** it is ideal as an aperitif. It pairs well with fish tartare, white meat, soft cheese and cold cuts.