



#### WINEMAKER

Roberto Di Filippo

#### FARMING

Organic

#### VARIETALS

Fetească Regală

#### FEATURES

Bottle, Crown cap, Natural, Vegan

#### ABV

12%

#### AVAILABLE SIZES (L)

0.750



## La Sapata

## Petiant Artizanal Feteasca Regala

ROMANIA, DOBROGEA, DOC PODGORIA SARICA NICULITEL

WHITE

### WINERY OVERVIEW

Romania is a country with a long tradition of wine production. It is a country with a fascinating history and a landscape where one breathes this love for the vineyard. Nature in the Danube Delta has a magical quality of its own. It is a region where the bond between man, the vineyard and the countryside have achieved a balance which is unique in the world. This is why Roberto Di Filippo and Roberto Pieroni have invested here and why they want to contribute to the production of great wines which will acquaint others with this wonderful land.

Roberto Di Filippo is a passionate winemaker. His Umbrian wine is [Plani Arche](#). Natural viticulture is his life, and he has made his dream into reality. He spends his time with the horses who help him cultivate the vineyards in both Italy and Romania.

Roberto Pieroni is a true wine-enthusiast. Although an agricultural entrepreneur in another field, he is excited by the prospect of producing quality wines in his second Homeland.

### VINEYARD

Estate grown fruit. Vines are an average of 9 years old. Grassy ground is kept between the rows and tilled by horses.

### TERROIR

Sandy loam soil.

### VITICULTURE

Grapes are hand harvested.

### VINIFICATION

Grapes are crushed directly in the press. Fermentation with ambient yeast at controlled temperatures. Malolactic fermentation is spontaneous. Second fermentation in bottle. Rests on lees until the spring. Fining: bentonite and vegetal proteins. Unfiltered. Total sulfur: 40ppm.

### TASTING NOTES

This Pét-nat is intensely fruity with a slight yeast smell. Fresh, fruity and fragrant on the palate with high acidity. Pair with appetizers, fish and cheese.

