



VINITY  
WINE COMPANY

## Accadia

### InFermento Naturale Movimento, Bianco Frizzante Pet Nat

**Appellation:** Marche Bianco Frizzante IGT

**Type:** PetNat, Frizzante

**Blend:** A blend of native white and red varieties from old vines – Montepulciano, Trebbiano Toscano, Verdicchio, Sangiovese, and Malvasia Lunga.

**InFermento** is a natural sparkling wine produced in the “Ancestral Method” using a field blend of indigenous grapes and left on the lees to contribute to its complexity. Unfiltered.

#### Tasting Notes

**Color:** Light golden pink.

**Bouquet:** The aroma is fresh, mineral and lightly fruity.

**Taste:** On the palate it is crisp, fresh and inviting. Light fruit notes with minerality and a fresh, clean finish.

**Alcohol:** 13%

**Serving Temperature:** 12-14° C (54-57° F)

#### Food Pairing

Perfect as an aperitif. Fish – Salmon, Trout, Tuna, Swordfish, and Mackerel. Seafood – Anchovy, Eel, Crustaceans, Sardines, Sushi, Charcuterie, Smoked charcuterie, San Daniele ham, Pancetta, or Porchetta.

#### Vineyard Notes

**Exposure:** South/East.

**Soil:** Clay and limestone

**Yield:** About about 80/90 quintals per hectare.

#### Winemaking Notes

**Harvest:** Second and third week of September

**Vinification:** First fermentation in steel at controlled temperature; bottled with residual sugar. Second natural fermentation in the bottle. At the end of fermentation the wines remain “sur-lie”. The enzymes and yeasts present in the bottle favor the organoleptic complexity with fine and persistent bubbles. Not disgorged, the wine is turbid with natural sediment and unfiltered.

**Aging:** 5 months aging in bottle.



*Accadia is a small producer located on the left bank of the river Esino in Le Marche. Winemaker Angelo Accadia makes rich, fragrant, and sturdy wines full of personality, just like the winemaker himself. A noteworthy Italian modern artist, Angelo and his wife Maria are as generous and expressive as the wines that they produce. Angelo proudly tends to his small vineyards and over the years he has focused on controlling the yields and increasing the quality of his wines.*