



VINITY
WINE COMPANY

Accadia

Bianco Frizzante InFermento Movimento Naturale

Overview

- InFermento is unfiltered, vibrant and completely alive! An energetic sparkling white with a gentle fizz, fresh citrus fruit and subtle notes of bread dough. Think pét-nat with an Italian soul!
- It is crafted with care with a field blend of Accadia's native indigenous grapes according to the ancient Metodo Ancestrale — also called col fondo in northern Italy, a traditional way to make fresh, vibrant, pure sparkling wine. Instead of completing fermentation in tank and then adding sugar and yeast later (as in Champagne or Charmat/Prosecco methods), the wine is bottled while the first fermentation is still unfinished.

Appellation: Marche Bianco Frizzante IGT

Type: PetNat, Frizzante

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

Winemaking and Vineyard Notes

Harvest: Manual with careful selection of the best grapes, intact and healthy.

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.

Refinement: For at least five months in the bottle lying down to favor the contact of the wine with the fine lees.

Aging: 5 months aging in the bottle.

Tasting Notes

Color: Light golden pink.

Bouquet: Fresh, mineral and lightly fruity.

Palate: Crisp, fresh and inviting. Light fruit notes with minerality and a fresh, clean finish.

Alcohol: 13% ABV.

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

Food Pairing

Perfect as an aperitivo, with pizza and focaccia, oysters, clams and mussels, salumi and fresh cheeses.



Accadia is a small family-run grower located in the heart of the Verdicchio dei Castelli di Jesi appellation. In 1983, Angelo Accadia, an accomplished painter, sculptor and winemaker, left Milan and purchased nine hectares of vineyards in the rolling hills of Le Marche and with the help of his wife, Maria, created his own estate. In 1991 he planted native vines across the property, which he continues to farm in accordance practices of organic viticulture. Angelo Accadia and now daughter Evelyn, are especially respected for their mastery of Verdicchio, crafting wines that balance precision with personality.