

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.



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: 11% Vol.

Aging potential: 3 years

Tasting notes: the wine has a straw yellow colour with atypical 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.