

Vitematta Aspirino Petnat Frizzante

THE FACTS

COUNTRY: Italy

REGION: Campania

APPELLATION: Terre del Volturno IGT

CEPAGE: 100% Other

WINEMAKING: Ancestral Method, bottled with residual lees

THE STORY

Vitematta wines are sustainably produced (and solar-powered) in Campagnia. This land was entrusted to the Eureka Cooperative, the non-profit that launched Vitematta. Vitematta provides jobs and training for people with learning disabilities and the formerly incarcerated, and many of these students go on to work other winemaking and agricultural jobs after their time at Vitematta. The Vitematta Aspirino has been produced for more than 200 years from trees of Etruscan origin with vines “married” to the poplar. Precisely because of the considerable height of these trees, the Aspirino harvest is defined as “heroic”.

THE ADJECTIVES

AROMAS / FLAVORS: Citrus, green fruits, florals

THE SELLING POINTS

SUSTAINABILITY: Green Practicing

PAIRINGS: An ideal aperitif or pairing for seafood and light fare

