



Rallo Azienda Agricola, La Maggiore Petillant, Pét-Nat, IGP Terre Siciliane, Italy, `2024`

Product code: `5367`

PRODUCER PROFILE

Certified organic, the Vesco family make fragrant wines that are among the finest in western Sicily, including crisp Catarratto and fresh, perfumed Nero d'Avolas from their hillside vineyards.

The Cantine Rallo vineyards occupy three sites: Alcamo for Catarratto and Nero d'Avola; Marsala for Grillo; and Pantelleria for the Zibbibo that makes their delicious Passito di Pantelleria. The grapes tend to be picked relatively early in the season, resulting in a customary bright, fresh style of wine.

VITICULTURE

From the Riserva dello Stagnone region within Marsala, the vines are planted at around 50 metres above sea level on a sandy and moderately fine textured sandy soil in a vineyard planted in 2010.

WINEMAKING

A soft pressing of the juice, which is fermented in stainless steel for 8 days at 18 degrees celcius. Malolactic fermentation then bottle aged for 1 month.

TASTINGNOTE

A Pet Nat wine, natural and lightly sparkling. This is an unfiltered depiction of the flat plains of coastal Marsala. This Pet Nat's bubbles are soft, and delicate making this so drinkable. The tropical notes of mango, papaya, citrus and pear as well as crisp acidity are very quaffable.

FOOD MATCHING

Ideal as an aperitif. Superb with crudités



TECHNICAL DETAILS

Varieties:

Grillo 100%

Vegetarian
Vegan
Organic

Features

ABV: 12.5%

Closure: Crown Seal

Colour: White

Oak Ageing

No oak ageing

Style: Other sparkling wine

Case Size: 6 x 75cl

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