

PRODUCER:

Winnica Warto

WINE NAME | VINTAGE:

Metoda Tradycyjna Brut 2023

WINE TYPE | REGION, COUNTRY:

white, sparkling, dry | Greater Poland, Poland

SHORT WINE DESCRIPTION:

A dry sparkling wine produced using the traditional method. Delicate, long-lasting bubbles highlight lively citrus and fresh apple notes, supported by distinct minerality and subtle creamy nuances of brioche and biscuit derived from lees aging. The wine is focused, vibrant and harmoniously balanced, offering an elegant, food-oriented expression.

OENOLOGICAL DETAILS:

Grape variety/varieties: Sauvignier Gris

Grape origin:

- **Location:** Powiercie
- **Soil:** clay soil
- **Exposure / site:** southern

Vinification:

- **Harvest:** manual grape harvesting
- **Fermentation:** fermented in stainless steel tank, secondary fermentation in bottle, selected yeast
- **Ageing / maturation:** aged on the lees for 20 months

ANALYTICAL PARAMETERS:

- **Alcohol:** 12% ABV
- **Residual sugar:** 5 g/l
- **Total acidity:** 8,7 g/l
- **pH:** 2,7
- **Total SO₂:** 80 mg/l

SERVING:

- **Best serving temperature:** 7–9°C
- **Decanting:** No decanting needed
- **Food pairing:** Excellent with butter-sautéed prawns, oysters and other seafood, as well as dishes featuring buttery or cream-based sauces
- **Aging potential:** 5–10 years



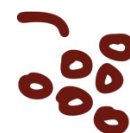
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