



*Prosecco Fizzante DOC*  
*Col Fondo - Unfiltered*  
MADE WITH ORGANICALLY GROWN GRAPES

## Wild Nature Col Fondo

Certified Organic and Biodynamic  
Certified Vegan

Wild Nature was the first estate in the Veneto to be certified organic in 1974. In 2020, they were certified Biodynamic by Demeter. 'Col Fondo' is the original method for making Prosecco dating back to the 19<sup>th</sup> century. The wine ferments in the bottle and is left in contact with its yeast. The resulting wine can be drunk with the yeast mixed into the wine by inverting and gently swirling the bottle. Bone dry and sparkling, this wine has aromas of fresh apricots, tangerine, and wild herbs. It is the perfect wine for early evening enjoyment and can also be paired with light fish dishes like Sushi or crudos.



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