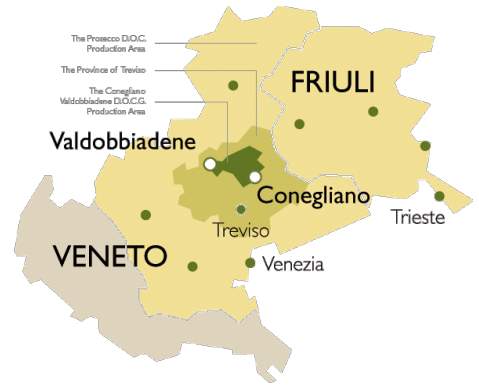


INDIGENOUS

By Giorgio Rivetti



The concept is simple, real wines made from some of Italy's most interesting and extraordinary local grape varieties. These wines remain faithful to the philosophy we embrace for all the wines in the Indigenous Selections portfolio -- quality over quantity, always and without exceptions. The wines are personally selected by Giorgio Rivetti of La Spinetta and the producers are small, family-owned vineyards with an expression of genuine character and terroir. This combination ensures that the wines convey their own identity and sense of place, using the same principles in the vineyards and cellars as all Indigenous Selections' producers do: no chemicals, no herbicides, no pesticides.



INDIGENOUS PROSECCO ROSÉ DOC BRUT "MILLESIMATO" 2025

90% Glera and 10% Pinot Noir from organically farmed 22-year-old vines grown in high hillside vineyards, between the rolling hills of the Valdobbiadene and Col San Martino. Here the temperatures are cooler, with constant breezes, helping to retain a higher and more balancing acidity. Meticulous farming maximizes the potential of the Glera grape and a Brut range dosage helps to achieve the perfect balance.

60 day minimum Prise de Mousse (sparkling process).

RS - 8g/l 11% ABV

(2022 REVIEW) 90 POINTS, VINOUS

"The 2022 Rosé Prosecco is more savory than sweet, with a whiff of wild herbs and crushed stones giving way to green apples. It washes across the palate with a creamy bead of soothing bubbles, mixing saline minerals with ripe pit fruits and hints of tart citrus. This vintage leaves a salty flourish and nuances of gingery spice, finishing long and full of zesty tension. (Lot# 223213)."



SUSTAINABLE FARMING