





VINIFICATION

The grapes are harvested and put in crates, brought to the cellar, destemmed and go through fermentation with their skins and native yeasts. Vinification is obtained without the use of temperature control.

AGEING

Part of the wine ages in concrete tanks, part in non-toasted Slavonia oak barrels, laying on its yeasts for at least a year. It is bottled unfiltered followed by a period of ageing in the bottle.

BOTTLES PRODUCED THIS VINTAGE

About 8.000.

VINEYARD SIZE

5,5 Ha.

YIELD

60 to 90 quintals/ Ha.

BOTTLE SIZE

0,75 lt.

FIRST VINTAGE

2010.

GRAPE VARIETY

White grapes from the region.

TYPE OF WINE

Still white wine. The wine is produced in Italy.

SOIL

Hill grounds of volcanic origin in Gambellara.

AVERAGE VINEYARD SIZE

About 60 years old (first vines planted in 1935; most recent implants in 1985).