



PRODUCT OF ITALY



Denominazione di Origine Controllata (DOC)

Grapes: 90% Glera, 10% Pinot Noir

Alcohol: 12% ABV

Vintage: 2020

Training System: Guyot

Yield per Hector: 120 q

Soil: Our vineyards are located on volcanic hills with a mix of clay, chalk, and rich organic soil.

Harvest: Grapes are harvested by hand toward the beginning of September.

Winemaking: Soft pressing of the Glera and separate traditional winemaking for the Pinot Noir. The first fermentation is carried out in steel vats at 59-62°F for 10-12 days, the second fermentation is carried out in autoclaves for 70-90 days. Once the wine has completed fermentation, it remains on the lees for 10 days with daily baronage to add body and enhance aromas.

Tasting Notes: Bright salmon pink in color and fine perlage. On the palate, the wine is soft and fruity, with delicate floral aromas with a finish that is smooth and dry, which balances perfectly with the initial light sweetness.

MADE WITH ORGANIC GRAPES

