

SOIL CONDITIONS

Chalk gravel moraine soil

HARVEST AND VINIFICATION

mature additional five months in the bottle.

structured body, is decidedly tangy and has a fresh taste with a beautiful acidity.

After eight hours of maceration, fermentation and aging for ten

months in concrete vats. After blending, the wine is allowed to



Aperitif! Spicy starters, Asian cuisine



50.0 - 53.6 °F 10 - 12 °C



Hillside vineyards in Niclara 721 to 1312 feet | 220 to 400 m



Pergola and guyot 1,416-2,832 vines/acre|3,500-7,000 v./ha Year of planting: 2007 and later



50 to 60 hl per hectare



Alcohol = 13.5 % by vol Acidity = 5.9 g/liter Residual sugar = 3.4 g/liter



up to 10 years

## INFO