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VENTO

Variety: Greco 100% Vineyard location: town of Solopaca, Sheet 12, parcel 122 Altitude: 250-300 msl Exposure: north / south Soil: volcanic clay Grape yield: 60 gl/ht Training system: single guyot 4500 plants/hectare Harvest: hand picking at the end of September. Eventual sanitary thinning in July Vinification: handmade berries selection, short skin contact and soft pressing. Controlled temperature clarification and fermentation, selected yeasts. No malolactic fermentation. Maturation: 8 months in stainless steel (3 months *batonnage*) Fining: bottle for at least 12 months Aging: from release up to 5 years depending on vintage and personal taste Colour: gold yellow Nose: Mediterranean maquis, citrus Flavor: acidity, minerality and sapidity Serving temperature: 46°- 50° F Annual production: 4.000 bottles Cork: DIAM 5

