

LUMINOSO DOLCE



Grapes: Vermentino, Trebbiano and other white varieties (field blend).

Vineyard: Campo Vecchio (vines with an average age of 46)

Vineyard density: 2.450 vines per hectare with a yield of 3 tons per hectare.

Fertilizer: biodynamic composts

Drying: after harvest selected grapes are hung from the roof and exposed to constant air movement. The clusters dry over a period of four months, losing 50% of water content. The dried grapes are then pressed manually to extract as much juice as possible.

Fermentation: Fermentation take place in 50 liters barrels with indigenous yeasts ("pied de cuve").

Maturation: 10 years in small oak barrels.

Alcohol level: 14% vol. Production: 800 bottles.





