



## 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 ql/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

