



PRETA



Variety: Falanghina 100%

Vineyard location: town of Solopaca, Sheet 8, parcel 136 + 72 + 74

Altitude: around 100 msl

Exposure: north / south

Soil: sandy with stones

Grape yield: 60 ql/ht

Training system: single *guyot* 3600 plants/hectare

Harvest: hand picking at the end of September. Green harvest 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 3 months

Aging: drink upon release but can be aged up to 24 months

Colour: pale yellow with green reflex

Nose: fine, white and green fruit flavors, cedar, bergamot and apple

Flavor: large framed, round, fat, balanced fresh acidity, persistent fruity taste with sapidity

Serving temperature: 46° - 50° F

Annual production: 8.000 bottles

Cork: DIAM 3

