



Fatto coi piedi

White wine - Vintage: 2019

Description: orange wine, intensely aromatic, slightly tannic, salty.
Suitable for middle-long ageing.

Matching: it goes well with tasty first courses without tomato, excellent with carbonara and saffron risotto. Ideal with shrimps and prawns shaded with the same wine, excellent pairing with smoked raw fish dishes (sword or tuna), important fish cooked in the oven, blue fish, omelettes with vegetables, white meat roasts and spicy white meat like chicken with curry, rabbit at the East and oriental cuisine in general. Excellent with fatty meats such as lard and bacon.

Service: we suggest serving the wine at 15 °, pouring slowly: it may contain a slight residue.

Technical card

Grapes: aromatic Candia Malvasia (35%), Ortrugo (35%), Trebbiano (25%), other white grapes (5%)

Vines: the plants have an average age of 50 years.

Vintage: in our territory the 2019 vintage was characterized by a warm climate in early spring followed by a freezing and rainy May, by a hot and dry summer and a very balanced climate in the period prior to the harvest. Harvest was about fifteen days later compared to the climatic trends of recent years.

Harvest: manual in 18 kg boxes, from 15th to 28th of September

Winemaking:

Manual sorting of the bunches before crushing.
Spontaneous fermentation in open vat outside the cellar without any addition.
30 days maceration with frequent punching down.
Racking when fermentation was complete.
One decanting.
Manual bottling in light Bordeaux bottle.
Closure with Nomacorc.

Alcohol: 12.5% vol.

Total sulphites: under 10 mg/l (not added)