



Fatto coi piedi

White wine - Vintage: 2020

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 sheet

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

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

The vintage: in our area, the 2020 vintage was characterized by a warm climate in early spring followed by a cool and dry May, a hot and humid summer and a very balanced climate in the period preceding the harvest.

Harvest: manual in 15 kg boxes, from 11th to 17th of September

Winemaking: Manual sorting of the bunches before crushing. Spontaneous fermentation in open vat outside the cellar without any addition.

25 days maceration with frequent pumping over. Racking when fermentation was complete. One decanting.

Alcohol: 12% vol.

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

Packaging:

Bottle: light Bordeaux - **Cap:** Nomatic Select Green - **Labels:** FSC® certified recycled paper produced in compliance with The Green Label protocol