



PERTINELLO

IL GIGLIO

VENDEMMIA TARDIVA DI ALBANA E RIESLING – VINO DA UVE STRAMATURE



DENOMINATION

Vino da uve stramature "Organic Wine"

PRODUCTION AREA

Alta Valle del Bidente

GRAPE VARIETES

Albana and Riesling Renano

VINEYARDS

Vigna del Bosco, Vigna del Giglio, Vigna del Giglio di sotto

ALTITUDE

330-350 meters

TERROIR

Calcareous with clay and variable sand with tiny animal remains

TRAINING SYSTEM

Unilateral guyot

HARVESTING METHOD

Manual

HARVESTING PERIOD

Early October, followed by maturing on racks until december

VINIFICATION

Wood

AGING

Wood and carboy 8 months

MATURING IN BOTTLE

4 months

QUANTITY PRODUCED

2.000 bottles of 375 ml

ALCOHOL CONTENT

11,5 %

RESIDUAL SUGARS

180 g/l

SULPHUR CONTENT

Low, less than 1/3 of permitted limit

FIRST YEAR OF PRODUCTION

2016