

VIVI

RIMINI D.O.C. REBOLA
ORGANIC

🍷 WINE: White Still

🍷 GRAPE VARIETY: Grachetto Gentile

🍷 PRODUCTION AREA: Covignano hills, Rimini, Italy

🍷 ALTITUDE: 150 m asl

🍷 EXPOSITION: South - South/Est

🍷 SOIL COMPOSITION: Calcareous clay

🍷 NURSING SYSTEM: Espalier, guyot pruning

🍷 PLANTING DENSITY: 5.000/ha

🍷 PRUNING - BINDING - DEFOLIATION: By hand

🍷 SPREADING - HARVEST: By hand

🍷 WINEYARD AVERAGE AGE: 10 years

🍷 YELD PER VINESTOCK: 2,2 lb

🍷 VINIFICATION: Natural fermentation in steel with yeasts

🍷 REFINEMENT AND AGING: Aging in cement and clay jar on the fine lees for 8 months with periodical batonage ; aged in bottle for 8/9 months

🍷 ALCOHOL LEVEL: 14%

🍷 PRODUCTION IN BOTTLES: 4.500

🍷 MAGNUM: 120

