

VIVI

RIMINI D.O.C. REBOLA
ORGANIC
2023

 WINE: White still wine

 GRAPE VARIETY: Grachetto Gentile

 PRODUCTION AREA: Covignano hills, Rimini, Italy

 ALTITUDE: 150 m asl

 EXPOSITION: South - South/Est

 SOIL COMPOSITION: Calcareous clay

 TRAINING METHOD: VSP trellis, guyot

 PLANTING DENSITY: 5.000/ha

 PRUNING - TYING - DEFOLIATION: By hand

 VINE THINNING- HARVEST: By hand

 WINEYARD AVERAGE AGE: 10 years

 YELD PER VINESTOCK: 2,2 lb

 VINIFICATION: Cold pre - fermentation maceration for 3/5 days. 30% fermentation with selected yeast in clay jar (500 lt) with 30% of grape's berries, the remaining 70% in stain steel.

 AGING: Aging in concrete tanks and clay jar with fine lees for 8 months with periodical batonage

 ALCOHOL LEVEL: 13,50%

 PRODUCTION IN BOTTLES: 4.500

 MAGNUM: 120

