



VISTORTA

The Vistorta property has a total area of 220 hectares of clay-limestone soil, in organic management.

## BIANCA 2016 *FRIULANO*

Wine	100% Tocai Friulano grape	<i>Microwinemaking</i>
Harvest	special selection of the “30 years old vineyard” grape first decade of September 2016	<i>Barrique fermentation</i> Alcoholic fermentation with manual punching downs, it follows a 20 days maceration. The barrique are racked in pairs and the wine obtained from the two barrique continue its fining in one barrique with the pressed material until the final blend without additional racking.
Final blend June 2018 Unclarified, unfiltered		
Bottled Bottles	July 2018 no. 380, 0.750 litre	<i>Ceramic fermentation</i> Alcoholic fermentation with manual punching downs, maceration on skin for 200 days. Then the wine is racked and pressed, going back to the ceramic container for 365 days. Following racking, the wine fines in small french oak casks for less than one year.
Alcohol	12.70%	
Total acidity	5.3	
pH	3.60	

*Application of European regulation for vinification production of ORGANIC WINE*