

LATE HARVEST

“Sito dei fossili”



VINE VARIETY:

Arneis (100%).

VINEYARDS:

Located within the commune of Castellinaldo, in the area “Bric Cenciurio”, that we called “sito dei fossili” because during the breaking-up of the soil, among the strata of marl, we found some fossils of leaves, fishes and grubs of dragon-fly.

SOIL:

To a depth of 2-3 metres the soil is rich in stratified white marls mixed with disunited strata of sand.

Exposure: East, South-East.

Altitude: 250 m above sea level.

Density of cultivation: middle-high, 4500-5000 stumps per hectare.

Pruning system: Guyot.

The stumps, dedicated to this cultivation, grew with difficulty in some areas of this vineyard, where, thanks to the characteristics of the soil, they produce not more than 0,5 kg of grapes per stump. The grape harvest depends on the autumn climate. We start the harvest usually during the first days in November after a super-ripeness of the grapes, that have already been infected by the botrytis noble and we continue for the following 15-20 days.

VINIFICATION PROCESS:

The grapes are collected into the crates, one closed to the other, in order to complete the shriveling. The grapes are pressed and the most is decanted by nature. The “sito dei fossili” ferments and later is aged for 12 months in small oak barrels.

BOTTLING:

May - June.

ALCOHOLIC CONTENT: 12,5 - 14% vol.

BOTTLES PER YEAR: 700 - 1500 half a bottle.