

Grape varieties

100% Procanico

Origin

Italy, Lazio, Viterbo, Gradoli

Soil

volcanic

Vinification

Selective harvesting (vines with maximum 3 grape bunches and small grains), total de-stemming, 3 months maceration and alcoholic fermentation with autochthonous yeasts in a conical French oak vat.

Ageing

24 months in 500-l oak barrels, plus 3 years in the bottle

Characteristics

Orange, Natural, Still, Profound and mineral

Properties

Alcohol: 13,5 %, SO2: <20, Residual sugar: <2 g/l

Also appears in:

Price: Más de 50€



LE COSTE PAINO

LE COSTE, Viterbo, Gradoli

2018 29522 75 CL

2017 29522 75 CL

NATURAL