

Grape varieties

100% Procanico of vineyards over 60 years old

Origin

Italy, Lazio, Viterbo, Gradoli

Soil

volcanic

Vinificationslight pre-fermentation maceration, alcoholic fermentation
with native yeasts in oak barrels**Ageing**

12 months in oak barrels, plus 36 months in the bottle

Characteristics

White, Natural, Still, Profound and mineral

Properties

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

Also appears in:

Price: Más de 50€

**LE COSTE LE VIGNE PIÙ
VECCHIE**LE COSTE, Viterbo, Gradoli

2016 29505 75 CL

NATURAL