

Technical data sheet

Name: Botte Ventidue

About the vineyard:

Vineyard block: 0.5 ha, about 1.3 acres

Altitude: about 350 m slm, about 1148 feet

Soil type: deep red volcanic soil

Vineyard exposition: South-East

Blending grapes: 70% Trebbiano Verde 30 % Ottonese

Plant density: 5500 pp/ha

Pruning type: guyot

Production: 40 hL/ha

Vineyard management: organic and biodynamic

Plant nutrition: green manure

Harvest: manual, middle of September

Annual production: 3300 bottles

Winemaking process

Overnight skin contact and press the next day into a 25 hL foudre (Botte) (660 gallons), both alcoholic and malic fermentation occur naturally. The wine rests in contact with its lees for 11 months. Once in bottle, it is released after about 2 months.

Tasting notes:

Color: gold

Nose: very varietal, floral with hint of broom, citrus fruits, and yellow fleshed fruits. Very mineral, with great complexity

Mouth: the minerality reminds the volcanic soil, it is complex and drinkable at the same time, its great dynamic taste in the mouth makes it very tempting to sip.