

**Viticulture:**

Green cover crops are planted in alternative rows to restore nitrogen levels; biodynamic preparations 500 and 501, and treatments with copper and sulfur are used. Grapes are farmed without irrigation, and without pesticides, herbicides, or fertilizers.

Harvest:

Grapes are handpicked and selected at the end of August/ beginning of September.

Average altitude:

The vines are 270 meters above sea level with Southern exposure.

Winemaking and aging:

The process begins with soft de stemming and the grapes macerate with the skins for forty-eight hours in stainless steel tanks. Spontaneous alcoholic fermentation begins with no added yeasts and lasts for three to four months in 225-liter oak barrels during which time we stir the lees. Malolactic fermentation is also spontaneous. This wine ages on the lees for six to nine months in the 225-liter oak barrels. During the aging process there is no temperature control, and during bottling, there is no clarification or filtration.

Alcohol:

13,50 %

Production:

930 bottles

**Grapes:**

100% Sauvignon Blanc

Location of the vineyard:

Cremolino - Lower Piedmont in the OVADA area

Soil:

Sandy and Loam (sand, clay, and silt).

Planting density:

5,000 plants per hectar

Year of vines:

Planted in 2003

Growing System:

Single Guyot

Average yield per vine:

1 kg / plant