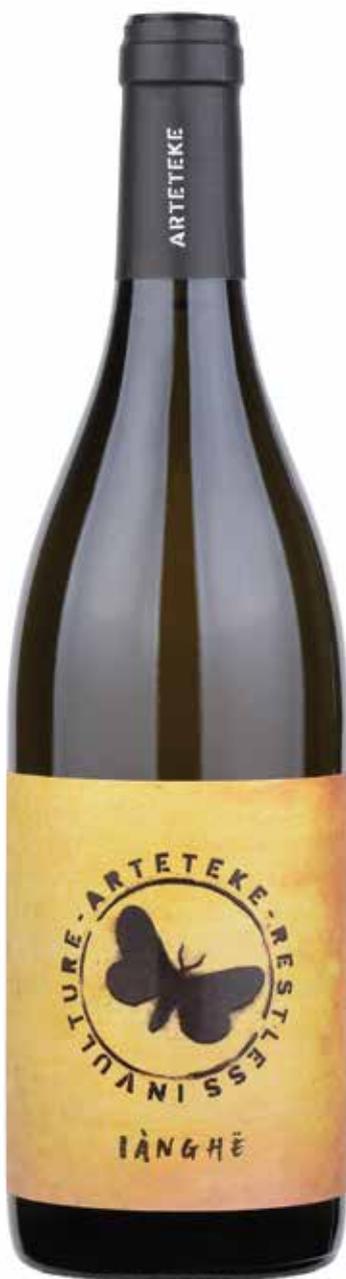




IÀNGHÈ



We collect the Malvasia and Moscato grapes separately by hand, to preserve the varietal characteristics of the two vines.

In the cellar we softly press the whole-stemmed grapes and then the musts, without the skins, are placed in concrete tanks for spontaneous fermentation. Without further maceration on the skins. The fermentations of the two basic masses therefore take place separately until the end of the alcoholic fermentation.

We then proceed to the tasting and assembly of the Malvasia and Moscato, in different proportions depending on the vintage and the characteristics of the grapes, in a steel tank where the must close malolactic fermentation.

Tasting tells us when is the right time for bottling.

Wine Denomination **Basilicata IGP Bianco**

Grapes **Malvasia and Moscato**

Vintage **2019**

Alcol **12,5%**

Sulphur treatment **on bottling**

Viticultural area **Vulture**

Vine age **15 yo**

Yields **90 qt/ht**

Vineyard aspect **sud**

Soil **mixture of clay and silicium**

Vineyard management **in organic conversion**

Vine training **double guyot**

Harvested **from last week of August to second week of September**

Manual harvesting