



VIVI

RIMINI D.O.C. REBOLA
ORGANIC

 WINE: White Still

 GRAPE VARIETY: Grachetto Gentile

 PRODUCTION AREA: Covignano hills, Rimini, Italy

 ALTITUDE: 150 m asl

 EXPOSITION: South - South/Est

 SOIL COMPOSITION: Calcareous clay

 NURSING SYSTEM: Espalier, guyot pruning


 PLANTING DENSITY: 5.000/ha


 PRUNING - BINDING - DEFOLIATION: By hand

 SPREADING - HARVEST: By hand

 WINEYARD AVERAGE AGE: 10 years

 YELD PER VINESTOCK: 2,2 lb

 VINIFICATION: Natural fermentation in steel with yeasts

 REFINEMENT AND AGING: Aging in cement and clay jar on the fine lees for 8 months with periodical batonage ; aged in bottle for 8/9 months

 ALCOHOL LEVEL: 14%

 PRODUCTION IN BOTTLES: 4.500

 MAGNUM: 120

