















VIVI


RIMINI D.O.C. REBOLA
ORGANIC


-  WINE: White still wine




-  GRAPE VARIETY: Grachetto Gentile
-  PRODUCTION AREA: Covignano hills, Rimini, Italy
-  ALTITUDE: 150 m asl
-  EXPOSITION: South - South/Est

-  SOIL COMPOSITION: Calcareous clay
-  TRAINING METHOD: VSP trellis, guyot
-  PLANTING DENSITY: 5.000/ha

-  PRUNING - TYING - DEFOLIATION: By hand
-  VINE THINNING- HARVEST: By hand
-  WINEYARD AVERAGE AGE: 10 years
-  YELD PER VINESTOCK: 2,2 lb

-  VINIFICATION: Cold pre - fermentation maceration for 3/5 days. 35% fermentation with selected yeast in clay jar (500 lt) with 30% of grape's berries, the remaining 75% in stain steel.

-  AGING: Aging in concrete tanks and clay jar with fine lees for 8 months with periodical batonage

-  ALCOHOL LEVEL: 14%
-  PRODUCTION IN BOTTLES: 4.500
-  MAGNUM: 120

