

# SIEMÀN

## OCCHIO AL BIANCO - 2022



### **GRAPES**

*GARGANEGA, DURELLA, INCROCIO MANZONI, BRONNER.*  
Cultivated on calcareous soil: sand, clay and silt.

### **VINIFICATION**

Incrocio Manzoni and Bronner are harvested in August. They fermented together directly press, without skin contact.

In September are harvested Durella and Garganega, one day of skin contact.

All the fermentation occurs spontaneously in steel vessel with the yeast of the grapes themselves. There are no enological additives.

### **AGING**

Aging in acacia vat and oak barrels.

In that barrels we made every week a battonage.

Vinified and bottled without any further processing or filtration. Being that the wine is not filtered there may be some sediment on the bottom, this just indicates the genuineness of our product.

### **CURIOSITY**

The 2022 vintage was very strange. It never rained until the end of August. So Manzoni and Bronner are much fewer than usual.

Furthermore Durella vineyards, planted in 2020, has started his production.

For these reasons wine are very fresh, and you can see the mineral of calcareous soil.