

# SIEMÀN

## OCCHIO AL ROSSO - 2022



### **GRAPE**

*TAI ROSSO*

Cultivated on calcareous soil: sand, clay and silt.

### **VINIFICATION**

We harvested Tai rosso during first day of September. The fermentation occurs spontaneously in steel with the yeast of the grapes themselves. There are no enological additives.

Steeping on the skins for 7 days.

### **AGING**

Aging in oak barrel.

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 give us a Occhio al rosso fruity and spicy. As in “occhio al bianco” you can feel the minerality.