



new**CARBO BIANCO**

Vinification : wine made from the blend of two different vinification. Half undergoes a semi-carbonic maceration (14 days), while the other half undergoes two days of skin maceration. Both wines have a spontaneous fermentation, we remove dregs as soon as this ends, refine in fiberglass tanks separately and are finally assembled at the first discharge.

Description : a particular version of two vines that are not always combined, passerina and pecorino. It is a wine that fascinates for its eccentricity and body, it will surprise you for the taste to try and try again!

Grape variety: Pecorino 50%, Passerina 50%

Maceration: 14 days semi-carbonic

Alcoholic graduation: 10% alc./vol.

Harvest: by hand

Aging: 6 months in fiberglass

Added yeasts : no

Filtration: none

Total sulphites: 2.5 mg/l