

# Manca del rosso 2017

## Rosé wine

**Varietal:** Magliocco

**Terroir:** clay and limestone

**Altitude of the vineyard:** 300 m.

**Viticulture :** espalier - 4.000 vines/ha.

**Harvesting :** manual picking and sorting - first ten days of September.

**Yield per hectare :** 60 quintals

**Winemaking:** crushing and destemming, spontaneous fermentation with indigenous yeasts, short maceration on skins, gentle pressing.

**Aging:** stainless steel tank.

**Alcoholic degree:** 13% Vol.



# Vivavì rosso 2017

## Red wine

**Varietal:** Magliocco 90% - Guarnaccino 10%.

**Terroir:** clay and limestone

**Altitude of the vineyard:** 350 m

**Viticulture :** Cordon

**Harvesting :** manual picking and sorting – second half of October

**Yield per hectare :** 40-50 quintals

**Winemaking:** spontaneous fermentation with indigenous yeasts - 9 days of skin maceration

**Aging:** stainless steel tank.

**Alcoholic degree:** 14% Vol.



## Vivavì bianco 2017

**White wine.**

**Varietal:** Mantonico.

**Terroir:** clay and limestone

**Altitude of the vineyard:** 480 m.

**Viticulture :** Cordon

**Harvesting :** manual picking and sorting – beginning of October

**Yield per hectare :** 40-50 quintals

**Winemaking:** crushing and destemming, spontaneous fermentation with indigenous yeasts, short maceration on skins, gentle pressing.

**Aging:** stainless steel tank.

**Alcoholic degree:** 12,5 % Vol.



## Bifaro bianco 2016

**White wine**

**Varietal:** Mantonico 20%-Malvasia 80%

**Terroir:** Limestone

**Altitude of the vineyard:** 400 m.

**Viticulture :** Cordon

**Harvesting :** manual picking and sorting – end of September

**Yield per hectare :** 40-50 quintals

**Winemaking:** spontaneous fermentation with indigenous yeasts, 1 day of maceration on the skins.

**Aging:** stainless steel tank.

**Alcoholic degree:** 14% Vol.



## Bifaro rosso 2017

### Red wine

**Varietal:** magliocco, greco nero, guernaccia nera, malvasia bianca

**Terroir:** clay and limestone

**Altitude of the vineyard:** 400 m.

**Viticulture :** Cordon - gobelet

**Harvesting :** manual picking and sorting – end of September

**Yield per hectare :** 70 quintals

**Winemaking:** spontaneous fermentation with indigenous yeasts, 2 days of maceration on skins, pressing with hydraulic press.

**Aging:** stainless steel tank.

**Alcoholic degree:** 14% Vol.



## Pimi Riserva 2015

### Red wine

**Varietal:** Guarnaccino.

**Terroir:** clay

**Altitude of the vineyard:** 300 m.

**Viticulture :** Gobelet/ espalier

**Harvesting :** manual picking and sorting – second half of October

**Yield per hectare :** 20-25 quintals

**Winemaking:** spontaneous fermentation with indigenous yeasts, 15 days of maceration on the skins.

**Aging:** 9 months in old chestnut casks.

**Alcoholic degree:** 14% Vol.

