

NO_n SO₂ +

Bianco IGP Beneventano

organic wine

Vine: Falanghina - Fiano - Coda di Volpe - Caprettone

Type of training: guyot

Density: 5000 vines per hectare

Area of production: Comune di Benevento

Altimetry and exposure: 250/300 mt a.s.l., with South / South-West exposure

Soil characteristics: Clayey-calcareous marls and sandstones

Grape Yield: 90 ql/Ha

Time of harvest: first half of September

Vinification: in white with soft pressing

Fermentation: at controlled temperature in stainless steel tanks (15 - 19°C)

Refinement: on fine lees - three months in stainless steel

Alcohol: 12,5% vol.

Serving temperature: 10 - 12°C

Organic wine naturally produced without the use of chemical additives. During production, we have used only cold temperatures, in order to better manage the development of fermentation with indigenous yeast, some racking, and a light pre-bottling filtration. During all the phases of production, from vinification to bottling, we have never added sulfites. The scant presence of sulfites is due solely to these substances being naturally produced during vinification.

* any possible precipitations or deposits on the bottom of the bottle are to be considered completely natural


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