

Ancestral Method

Sparkling Wine White

organic wine

Vine: Asprinio - Catalanesca - Sanginella
- Agostina - Sant'Antonino - Falanghina

Caprettone - Pallagrello

Type of training: Gouyt

Density: 5000 vines per hectare

Area of production: Comune di Benevento

Altimetry and exposure: 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)

Refermentation: in the bottle

Alcohol: 12% vol.

Serving temperature: 10 - 12°C

Sparkling wine, ancestral method. 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. It is re-fermented in bottle, on a layer of thin dregs and indigenous yeast; after 2 to 3 months it undergoes a quick disgorging operation in order to make it more easily enjoyable for the consumer. 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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