

LA CASTELLADA

Bianco della castellada 2009

Product:	Bianco della Castellada
Vintage:	2009
Appellation:	Collio DOC
Country:	Italia
Region:	Friuli-Venezia Giulia
Commune:	Gorizia, Oslavia
Variety:	50% Pinot Grigio, 30% Chardonnay, 20% Sauvignon Blanc
Average of Vineyards:	20-35 yrs
Soil Type:	Predominantly clay and marl
Elevation:	180 meters above sea level
Exposition:	Northeast and southwest
Harvest Date:	from 04° to 24° September
Average Yield:	5 tons per hectare
Harvest style:	manual
Fermentation Method:	Pinot grigio was immediatly pressed and must began spontaneously ferment in barriques. Chardonnay and Sauvignon destemmed grapes were macerated in Slavonian oak fermentators with indigenous easts for 4 days.
Duration and Aging Method:	11 months in barrique, refined in stainless steel vats
Bottling:	without filtration
Alcohol Content:	14%
To be served:	14°C

