PRISTINVM

UMBRIA
INDICAZIONE GEOGRAFICA TIPICA
2018

VINTAGE
2018 - Late September, early October.

PRODUCTION AREA
Passignano sul Trasimeno - Exposure to West at 300 - 320m above sea-level.

GRAPE VARIETIES
85% Ciliegiolo and 15% Foglia Tonda, Pugnitello, Canaiolo.

AGRICULTURE PRACTICE
Organic.

SOIL
Silty and sandy soil.

CULTIVATION DENSITY IN PLANTS PER HA & CULTIVATION SYSTEM
10,000 with drip irrigation (only used in need) - Single guyot 4 to 6 buds.

GRAPE YIELD OF EACH PLANT & SURFACE
1,5 Kg - 2 Ha.

FERMENTATION AND MACERATION
Co-fermented in 3,000 to 5,000 litres non-lined concrete vats with temperature control (Max 28°C). Maceration time of 18 days, Indigenous yeasts, Only delestage.

AGEING TIME
12 months on French oak barriques of 225l (from different forests) and 8 months of bottle.

NUMBER OF BOTTLES PRODUCED
4.000.

beetween lake and sky

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