

MATIAS RICITELLI



THIS IS NOT ANOTHER LOVELY S BLANC

VINEYARDS AND SOILS

Grapes coming from height vineyards located in the Uco Valley, mainly on calcareous soils, located at 1.400 masl.

In our vineyards, we do not use any herbicide or systemic products, managing them in an agro-ecological way.

VARIETY

Sauvignon blanc 100%

HARVEST TIME

mid February

YIELDING

8000 kg/hect

ALCOHOL 12 %

PH/ACIDITY 3,2 / 8,4 gr/ltr

RESIDUAL SUGAR 1,8 gr/ltr

HARVEST

Hand harvested in small 20 kg cases, in order to keep the integrity of each cluster.

SELECTION

A meticulous handmade selection is performed prior vinification.

WINEMAKING PROCESS

whole bunch fermented in clay amphora represent 50% of the blend and 50% free press juice fermented in concrete eggs. The fermentation takes place with indigenous yeasts and at temperatures between 16° and 18°C. Then we make a very gentle work to sink the hat and achieve a slow extraction.

AGING

The aging continues in clay amphora and small concrete eggs for 8 months.

NATURAL WINE

No sulfites added / No stabilization process / No filtration

