

M E T O D O C L A S S I C O

NICOLA GATTA

FEBO

Orange Wine

Grapes

Chardonnay 100%

Vintage

2018

Winemaking

White with rasping and pressing of grapes berry

Maceration

100 days with spontaneous fermentation with indigenous yeasts

Maturation

Passage in used oak barrels, leave drained, sous voile style, for 12 months.

Assembly in a concrete tank where it remains for another 6 months.

Exogenous sulfur dioxide

Ø mg/l

Natural sulfur dioxide

20 mg/l

Produced bottles

822