

FLORA

White Wine IGP Marche



Grape

Verdicchio 60%, Malvasia 20%
Biancame 20%

Growing technique

Guyot

Yield per hectare

100 q

Grape harvest period

Second decade of September

Vinification and wine aging

The bunch of grapes gets softly and quickly pressed what permits to obtain 40% of must.

The fermentation occurs at controlled temperature of 16°C.

The wine aging in steel basins lasts 5 months. It takes place on noble wine lees which are mixed up with periodical batonnage.