



# PRISTINVM

UMBRIA

INDICAZIONE GEOGRAFICA TIPICA

2020

VINTAGE

2020 - Late September, early October.

PRODUCTION AREA

Passignano sul Trasimeno - Exposure to West at ww300 - 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

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

NUMBER OF BOTTLES PRODUCED

7.200.

*between lake and sky*

VIANDANTE  
del Cielo