

ARANCIA ATOMICA



This wine is made from 80% Malvasia di Candia grapes and 20% Trebbiano grapes from our estate owned vineyards ranging in age from 35 to 45 years. The grapes are hand harvested. Fermentation takes place in fiberglass tanks, in contact with the skins, with pumping over twice daily. The wine rests on the skins for 120 days. It is then racked and aged in fiberglass tanks.

All our wines are made with the least possible intervention. Fermentation begins spontaneously with indigenous yeasts; we do not filter, clarify, or temperature control our wines. We add very little sulfites, well below legal limits. We follow the lunar phases for racking and bottling.

Grape Varieties

80% Malvasia di Candia, 20% Trebbiano Toscano

Vineyard Cultivation

Organic cultivation, green manure, and spontaneous grassing. No use of chemical fertilizers, herbicides, or pesticides.

Training System

Tendone

Soil Type

Volcanic

Plant Density

1,400 vines per hectare

Vine Age

35 to 45 years

Vinification

skins for approximately 120 days with 2 pumpings per day

Maceration on the

Fermentation

Spontaneous with native yeasts

Aging

In fiberglass tanks