

FORMICA GIALLA



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 small vats with twice-daily punching down of the cap. The must ferments on the skins for 4-5 days. Then, it is pressed in a press and aged in stainless steel tanks.

All our wines are made with the least possible intervention. Fermentation begins spontaneously with indigenous yeasts; we do not filter, clarify, or control the temperature of 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

Maceration on the skins for approximately 4-5 days in open vats with hand-punchdown

Fermentation

Spontaneous with native yeasts

Aging

In stainless steel tanks