

## FORMICA PAZZA GIALLA



A wine 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 and pressed directly in the press. Spontaneous fermentation and aging in fiberglass.

Secondary fermentation in the bottle with our own must frozen during harvest.

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 the 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. 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

Off-the-skins in fiberglass tanks

### Fermentation

Spontaneous with native yeasts

### Aging

In fiberglass tanks