

PORTOVINO

SFERA LITRO BIANCO NV [L. 001.2021; in collaborazione con I Clivi]



From the Alps to the Mediterranean, SFERA is a collaboration with small certified-organic farmers to bottle Liters in limited runs.

REGION: Friuli Venezia-Giulia **GROWING AREA:** Colli Orientali del Friuli

FARMING: Certified organic by CSQA - IT-BIO-021

VINEYARD: Galea, 4 Ha **ALTITUDE:** 200 m / 656 ft

SOILS: Limestone and clay for soil composition

VARIETIES: 100% Ribolla Gialla **VINE AGE:** 30 years old

VINE TRAINING: Guyot

HARVEST DATE: Mid-September **YEASTS:** Native

FERMENTATION: Direct pressing of grapes; steel tank fermentation for 14 days without temperature control. 6 months thereafter resting on lees, with weekly battonages. Multiple rackings and natural decant of sediment

MALOLACTIC FERMENTATION: No

SULPHUR: 30 mg/l total added at end of fermentation and before bottling

ALCOHOL: 11.5% **ANNUAL PRODUCTION:** 1,000 cases

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