

# Valcalepio DOC Bianco

## VINEYARDS:

- marly and chalky soil, with southern/southern-west exposure,
- 200 to 300 meters above the sea
- plant density 5000 vinestocks/Ha
- Chardonnay and Grey Pinot
- rootstock 41 B and Fercal chosen thank to their strong resistance to active lime
- espalier training system low cordon spur
- plant production 2 kg each plant
- hand-picked harvest in 15/18 kg boxes

## VINIFICATION:

- traditional soft pressing
- fermentation under controlled temperature (16°-18) in stainless steel with Sacaromyces Bayanus yeast
- malolactic fermentation in stainless steel partially performed
- bottling then 1 to 3 months in glass

## ANALYTICAL DATA:

- alcohol 13,20 % Vol.
- total acidity 5,7 g/l
- sugar 3,9 g/l
- Sulphur dioxide 69 mg/l

