

Naturalmente

VINI NATURALI

ORANGE

Grapes: Pinot Grigio



Naturalmente Orange is made from Pinot Grigio grapes. Sustainable methods in the vineyard, hand made harvest, no manipulations in the winery, native yeasts, skin contact fermentation and no filtration are the methods used to craft this wine. The wine presents an orange peel colour, with a candied apricot scent, with notes of pear and citrus fruits. In the mouth it is fresh, with a long aromatic persistence, intriguing.

TECHNICAL SHEET

NAME OF THE WINE: Bianco d'Italia

GRAPES: 100% Pinot Grigio.

PRODUCTION AREA: it is produced in the Le Ronche estate, located in Fossalta di Piave. "Le Ronche" is the name of the place where this Pinot Grigio vineyard is located at about 10 km from the Adriatic sea and at 50 km from the Dolomites mountains.

SOIL: alluvial, made of "caranto", a mix of white clay and minerals from the Dolomites mountains.

CLIMATE: mild, with very few rain showers and a high summer temperature which allows the grapes to ripen perfectly.

DENSITY OF THE PLANTATION AND TRAINING SYSTEM: 8.400 vines per hectare trained with guyot system.

YEAR OF THE PLANTATION: 1986-2009.

VINEYARD MANAGEMENT: to obtain a perfect ripening of the grapes, beyond the normal vineyard management, we carry out summer pruning. Furthermore, the yield is kept very low in order to produce grapes rich in scents and aroma. Focus is on sustainable farming.

HARVEST: hand picked grapes at the end of August, when the grapes are ripe, but they still have a good acidity level.

VINIFICATION: destemming of the grapes and skin contact fermentation with wild indigenous yeast. Then the wine refines for several months on its noble lees in concrete vats. The lees are frequently mixed in order to increase the thickness and the smoothness of the wine. No filtration and low level of sulfites.

TASTING CHARACTERISTICS: orange peel colour, with a candied apricot scent, with notes of pear and citrus fruits. In the mouth it is fresh, with a long aromatic persistence, intriguing.

SERVING TEMPERATURE: 10-12°C.

FOOD MATCHING: ideal with fish courses, pasta and white meats.

STORAGE: in a cool and dark place, keeping the bottle in a horizontal position. Its structure and complexity enable the wine to improve during maturation in the bottle, which can last up to 15 years, reaching the top after 5 years from the vintage.

ALCOHOL CONTENT: 12,5-13% by vol. (it depends on the vintage).

BOTTLE CONTENT: 750 ml.

BOTTLE SIZE mm (diameter x height): 80x300.

BOTTLE AND CASE WEIGHT kg (full): 1,25 kg/bt, 15 kg/ca.

BOTTLES PER CASE: 12.

CASES AND BOTTLES PER PALLET: 6 layers of 10 cases, 60 cases per pallet, 720 bottles.

CASE SIZE mm (length x width x height): 345x263x306.

DE STEFANI Azienda Agricola

Via Cadorna, 92 – 30020 Fossalta di Piave (Venezia) – Veneto - Italia

Tel. +39 0421 67502 – E-mail: info@de-stefani.it – www.de-stefani.it