

WHITE LEPANIO



2022

Structure and body typical of Greek, combined with an aromatic complexity comparable to a small percentage of Traminer. The flavor is intense and prolonged, the bouquet fresh with notes of flowers and tropical fruits.

Grape varieties: Greek 90% - Traminer 10%.

Fermentation details: in steel at 15°C

Alcohol content: 12,0%

Vinification: the grapes undergo cold cryomaceration for 5-6 hours in order to extract aromatic precursors. A soft pressing is then done and the must ferments in stainless steel at a controlled temperature.

Farming system: spurred cordon

Strains per hectare: 4.500

Number of buds per plant: 15 to 20

Production per strain: 1.3 kg/plant

Production per hectare: 60 q/ha

Harvest period: Traminer late August, Greco early September

Mode of harvest: manual

Mode of crushing: mechanics

Pressing mode: soft up to 1.0 bar

Winemaking temperature: controlled at 15°C

Maceration on the skins: no

Replacements : no

Delestage: no

Use of selected yeasts: yes

Clarifications: yes

Filtration: yes, in pre-bottling

Wine yield: 50 %

Bottles produced per vintage: 13.140

