

  
*Chiusa Grande*





**NATURA**  
BIANCO COLLINE PESCARESI IGT  
FREE FROM S02 - ORGANIC

**GRAPES:**

This wine is produced with Trebbiano and Malvasia grapes harvested from old vineyards cultivated in the area of Cugnoli and Nocciano following the principles of organic farming.

**VINTAGE:**

Grape harvest takes place starting from the second half of September, depending on the grapes' complete organic ripeness, whose evaluation is based on sugar degrees, pH and total sourness.

Grapes are picked by hand, respecting their wholeness and those organoleptic peculiarities that will come out with the wine.

**WINEMAKING:**

Winemaking is carried out in respect of tradition and observing the most up-to-date white winemaking methods.

Grapes are destemmed, soft pressed, the flower must obtained is then hiper oxygenated and decanted for 12 hours at a temperature of 10°C. The clear must then is raked in another stainless steel tanks for the alcoholic fermentation that takes place at a controlled temperature of 16°C.

Fermentation is carried on using organic yeasts that do not produce S02

At the end of the alcoholic fermentation the wine is raked and left in contact with it's fine dregs for about 30 days. During this period we carry on periodic batonnage in order to keep the fine dregs in suspension in the wine.

After the Malolactic ends up the wine is raked a few times until it reaches its natular clearness and stability.

The wine obtained is then bottled and distributed in the market.

All the operation are carried on having the utmost care to avoid that the wine stays in contact with the oxigen

The rules required by regulations for ORGANIC FREE FROM S02 wine production are observed during all winemaking's stages, in order to assure and protect wine's genuineness and healthiness.

**ORGANOLEPTIC PECULIARITIES:**

COLOUR: light straw yellow.

BOUQUET: wide and intense, pleasantly fruity and spicy.

TASTE: balanced, sapid, soft, well structured, persistent, and a fruity aftertaste.

FOOD PARING: Ideal with fish dishes, greens, and fresh cheeses.

SERVICE: Serve at a temperature of about 10°C, uncork the bottle just before consumption.

PRESERVATION Preserve the bottle in a fresh place at a temperature of 8-10°C in horizontal position.

ALCOHOL 12.5% Vol