

# VITEADOVEST



## N<sub>o</sub> 73



**APPELLATION:** Vino bianco

**PRODUCTION AREA:** Marsala

**ALTITUDE:** from 80mt to 100mt above sea level

**VARIETY:** Grillo e Catarratto

**AGE OF VINEYARD:** 30/40 years

**FARMING METHOD:** natural

**HARVEST:** manual on the last 10 days of September

**WINEMAKING:** skin maceration for 10-15 days. Spontaneous fermentation with wild yeasts. No grape processing, no addition with SO<sub>2</sub> or other chemicals.

**AGEING:** in wooden barrels of various size. "Perpetual" wine obtained from a 40-year old base wine, renewed each year with the addition of wine from the new vintage.

**ALCOHOLIC VOLUME:** 15/16%

**SERVICE TEMPERATURE:** 12-14°C

**BOTTLE SIZE:** 50cl