



JASCI



PIWI WHITE WINE

organic wine

Production zone: Casalbordino (CH).

Vine type: Sauvignon Kretos.

Vineyard altitude: 150 metres above sea level.

Vineyard position: South-East exposure.

Type of vineyard: spurred cords.

Year of planting: 2018.

Land area: 1 hectares.

Grape harvest period: second/third week of August.

Vinification technique: grapes de-stemming and soft pressing. The must is clarified through a low temperature stop and fermented at a temperature of 14-15°C. At the end of the fermentation follows a racking and a 10 °C storage until the final stages of stabilization and bottling.

Chemical characteristics: 13% ABV.

Reaches full expression: 1-2 years.

Colour: Straw yellow with greenish highlights.

Bouquet: reminiscent of peach and apricot with hints of exotic fruits.

Palate: soft, with pleasant mineral notes and persistence.

Ideal serving temperature: 10°-12°C.

Viticulture with no chemicals and no soil pollution is not a dream. With PIWI it's reality! PIWI wines derive from fungal diseases resistant PI WI grapes. This vine types are highly resistant to fungal diseases allowing a significant reduction of the use of phytosanitary products.