



## “FÖRA” PIEMONTE BIANCO DOC

### GRAPES

A selection of local white grapes.

### PRODUCTION AREA

The vineyards are located in Penango and Cioccaro, on calcareous, loamy, somewhat sandy soil.

### VINIFICATION

Soft pressing of the whole grapes right after harvesting. Natural cold static decanting of the must for 24 hours without using any fining agents or enzymes. Then the clear must is placed in stainless steel tanks for the alcoholic fermentation, keeping the temperature under control. Fermentation process lasts approximately 15 days.

### AGEING

In stainless steel vats.

