



FEFÍ

White Sparkling Wine “Sur Lie”

Certified organic

The producer Francesco has dedicated this wine to his sons: **FE**derica and **FI**lippo.



VINEYARD

Cultivation system: counter-espalier with Guyot pruning

Growing Techniques: Castello di Grillano uses organic methods of agriculture, thereby avoiding the use of synthesizing pesticides, herbicides, and “chemical” fertilizer. Organic methods also serve to preserve the fertility of the soil, thanks to appropriate working techniques and green fertilization (manure), and are in accordance with nature’s rhythms. Thus the soil is revitalized. The vineyards are managed in a balanced way carefully managing the foliage (green pruning and defoliation) exclusively by hand to obtain grapes of an extremely high quality that are a sincere expression of the *terroir*.

Harvesting period: middle of September

WINERY

Vinification: The events of recent years have led us to an awareness that has made us rediscover precious notions that we had forgotten. The return to refermentation in the bottle, with sugar residue of the wine, wants to be the proof that, sometimes, you have to go back to go further. The other tools used to achieve the final result are: deep knowledge of the soil, maximum care of the vineyard, much love for your work, an infinite respect for who will drink this wine!

TASTING NOTES

Wine that laughs; for a lively and exuberant effervescence. The typical “bottom” of the bottle, given by the natural deposit of fermentation, combines the fruity aroma of white wine with the classic scent of bread crust, as well as the constant fermentation on the yeast, changing from season to season aromas and flavors.

Fefi can be drunk in two ways: discarding the bottle with care, not only for a fascinating aesthetic ritual, but especially to avoid the clouding given by the “bottom” or shaking the bottle before drinking it to put the yeast back in suspension. The taste is particularly pleasant, sapid and transversal, which is accompanied by several occasions of consumption. The bottles should be kept vertically.

CERTIFICATIONS: Castello Grillano’ wines are certified ORGANIC by ICEA.

