



LUBBI

Orange Wine Macerated

Certified organic



VINEYARD

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: End of October

WINERY

Vinification process: The practice "Biological" in VitiViniCulture can take on different meanings depending on its interpretation. Castello di Grillano, in line with its corporate philosophy, aimed at preserving the environment and the health of those who run the vineyards and drink wine, wanted to go further. This white wine, in the winery immediately baptized "macerated", is the extension of the preservation of identity. For the production of a white wine the oenological canons foresee the harvesting of the grapes, the immediate separation of the skin from the juice and the fermentation of the latter. As per the manual. This is to avoid the dissolution of certain substances, which could penalize expectations. Castello di Grillano wanted to cure the whole. Without subtraction. By fermenting the must in the presence of the skins and then letting them macerate in the wine for minimum six months. The complexity of the result has been guaranteed by the craftsmanship, or by the maniacal care that has been lavished. A slight aging in wood has completed the work..

TASTING NOTES

A straw-yellow wine with light amber reflections. The aroma is vinous, with notes more fruity than unconventional floral, mature, with woody notes that are barely perceptible. Rich taste, ample, glyceric, soft, so much to resemble a red. A wine with a marked identity. To be combined with important dishes of international cuisine, both summer and winter. Serve at the temperature of the cellar, then cool but not cold, to appreciate the complexity

ANALYTICAL DATA

Alcohol content % vol	12,77
Total acidity g/l	5,77
Solid residue g/l	22,1
Total sulphur dioxide mg/l	22



CERTIFICATIONS: Castello Grillano' wines are certified ORGANIC by ICEA