

Classification: Beneventano Bianco IGT

Grape Variety: Agostinella 100%

Provenance: Castelvenere

Altitude: Sea Level.

Soil: Clay with volcanic tuff sediments.

Training System: Espalier.

Density: 1,800 vines/Hectare.



Yield: 60 quintals/Hectare.

Age of Vineyard: 40 years

Harvesting: Manually of the third week of September.

Vinification and Maturing: Maceration for 3 days. Refining in barrel of Cherry and Acacia and other indigenous micro-organism who have been fermented "sur lies".

Not filtered.