



CIAVE PAISA' 2023

AVAILABILITY 700 BOTTLES

Grape Varieties: Trebbiano Toscano 50% - Grechetto 50%
Grape Origin: Old vines (Around 50 years old) located in Cerreto Alto -
Bettona(PG)
Aging: Steel tanks
Type: Orange Wine
12 % vol

CIAVE PAISÀ comes from an old mixed vineyard, approximately 50 years old (area of 8,000 m²), located in the Cerreto Alto area, within the municipality of Bettona.

The soil is clay-limestone. The vineyard faces a North-East exposure bred in the traditional "palmetta" form, typical of the region.

For vineyard management, only copper and sulfur are used for the prevention of main pathogens, at low dosages to preserve the integrity of the area as much as possible.

The harvest is done manually in the last decade of September.

The grapes are processed differently depending on the variety.

There is a five-day maceration for the Grechetto and one week for the Trebbiano Toscano. Part of the grapes is left to macerate as whole clusters. During fermentation, which occurs spontaneously, frequent punch-downs are performed. The wine is then raked and pressed with the help of a vertical hydraulic press.

Aging takes place in stainless steel until June.

Bottled by gravity.
Unfiltered, unclarified.