



## **PUHANIZ 2023**

**AVAILABILITY 1800 BOTTLES**

Grape Varieties: Sangiovese

Grape Origin: Vineyard located in Pianate San Sisto - Castelbuono  
(Bevagna)

Aging: Steel tanks

Type: Red

12,5 % vol

PUHANIZ comes from a young vineyard, around 10 years old, located in the Castelbuono area (Bevagna), on clay-limestone soil with arenaceous components. The vineyard is situated at an altitude of 500 meters above sea level, with a North-East exposure.

The training system used is Guyot.

Only copper and sulfur are used to prevent major pathogens, applied at low dosages to preserve the integrity of the environment as much as possible.

The grapes are harvested manually at full ripeness in mid-September.

Maceration takes place throughout fermentation, which occurs spontaneously over about 12 days, during which frequent punch-downs and délestage are performed.

The wine is then racked and pressed using a vertical hydraulic press.

It is aged in stainless steel until August 2024.

Bottled by gravity.  
Unfiltered, unclarified.