



ORANGE

Name of the wine:	ORANGE CIRELLI LA COLLINA BIOLOGICA VINO BIANCO
Alcohol:	12%
Soil:	Clay and limestone
Soil management:	Organic
Training form:	Guyot
Period of harvest:	Third week of September
Winemaking process:	The grapes are de-stemmed and transferred to the tank where maceration of 30 days takes place. The skins are then separated from the juice and softly pressed, then transferred to the stainless steel tank.
Ageing:	The wine rests in stainless steel tanks for a period of four months before the bottling. The wine is not filtered, it keeps natural sediments from the fermentation and ageing