



## WINE TECH SHEET

### WINES OF ANARCHY WHITE

Name of the wine:	Wines Of Anarchy White Organic
Typology of the wine:	Sparkling – Pas Dose’ – Charmat Method
Grape variety:	Trebbiano d’Abruzzo - 100%
Alcohol:	11,50%
Soil:	Clay and limestone
Soil management:	Biodynamic method
Training form:	Guyot
Period of harvest:	End of August
Picking method:	Manual in boxes
Winemaking process:	<p>The grapes are harvested before the full maturation and placed in the press with the whole bunches.</p> <p>The juice is transferred to the stainless steel tank where the first fermentations starts.</p> <p>Part of the juice is kept in cold temperature and added to the still wine in order to start the second fermentation in <i>autoclave</i>.</p> <p>After few months the wine is bottled.</p> <p>The cloudiness of the product means that the wine has not been filtered. It keeps all the natural sediments produced by the winemaking process.</p>