STORIA DI SIGNORE

WHITE - 2023

DPO
Vin De France

VINTAGE
2023

GRAPE VARIETIES
30 % Vermentinu, 70 % of interplanted
Brustianu, Cualtacciu, Biancu Gentile,
Cudiverta, Riminese, Genovese

SOIL
Monzogranitic arenas

HARVEST
Hand-picked harvest from a plot selection

VINIFICATION
60% direct pressing,
40% whole-berry maceration at 10°C for 3 weeks,
followed by vertical pressing
Spontaneous fermentation in oak barrels, stoneware jars,
concrete eggs, and stainless-steel tanks

AGEING
Aged for 11 months on fine lees : 16% in oak barrels,
16% in stoneware jars, 19% in concrete eggs,
and 49% in stainless-steel tanks

SERVING TEMPERATURE
10 - 12 °C

PAIRING
Fresh or warm oysters, grilled fish or a platter of matured cheeses

CERTIFICATION
Certified Organic by Ecocert
Grapes from Demeter-certified biodynamic agriculture

CULOMBU