

ArtOrange

Trebbiano Malvasia Nature

2021

Tech Specs

Type:	Orange Still Wine
Ingredients:	70% Trebbiano D'Abruzzo, 30% Malvasia
Region/Subregion:	Abruzzo,
Organic?	Yes
Vegan?	Yes
Biodynamic?	Yes
Sustainable?	Yes
ABV:	12%

A closer look...

Total Production:	550 cases
Vineyard:	Vigneti Civitella Casanova
Soil:	Sandy with skeleton, extremely poor with little capacity of water retention
Age of Vines:	1995
Vineyard Size:	20 hectares
Climate:	Mediterranean climate
Farming Methods:	Organic and biodynamic method, 100% certified.

Fermentation Methods: The production of the "Orange" begins at the beginning of October with a careful selection of the grapes, harvested by hand. The grapes are de-stemmed and pressed. Fermentation in stainless steel begins spontaneously and is carried out using only the indigenous yeasts present in the grape skins. There is an intense maceration typical of red vinification (26 days). At this moment the skins release into the wine the color and aromas typical of the Trebbiano d'Abruzzo wine macerated on the skins, progressively reaching a bright orange color. It is a natural wine that does not require any type of filtration but only a simple decantation before the bottling phase.

Winemaker:	Artemio Busiati in collaboration with Salvatore Agusta
Elevage:	Only stainless steel and then 6 months in bottles. Very low sulfites.
Fining/Filtration:	No
SO2:	15 mg/l

All about this bottle

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