



# Andfora

White wine

Praie

Riesling grape variety

Colla Micheri, Andora (SV)  
vineyard



The grapes are harvested in wicker baskets and pressed barefoot, as they were in the past.

The yeasts are indigenous and ageing on the skins in an amphora gives this super-limited edition wine its name.

#### COLOUR

Bright yellow with golden hues.

#### BOUQUET

Complex nose of hydrocarbons and various plant notes.

#### PALATE

Warm flavour with fresh vegetable notes reminiscent of the original grape variety blended with a savoury finish from the terroir.

#### SOIL TYPE

Clay, bulky calcareous soil.

#### EXPOSITION

South, south-west.

#### YIELD approx. 450 kg.

Annual production 140 magnums.

#### SERVING TEMPERATURE

12-14°C

#### FIRST HARVEST

2020

#### HARVEST TIME

First half of October.

#### VINIFICATION AND AGEING

Maceration on the skins. Fermentation 15 days in clayver (stoneware amphorae) with indigenous yeasts. Aged on the skins with submerged cap for 90 days, 2 years of bottle ageing.

