

**Santa Venere
Vescovado Bianco
Guardavalle IGT
Calabria, Italy**

Guardavalle



Varietal	Guardavalle
Vintage	2014
Soil	Alluvial
Trellising/Training	Espalier / Spur cordon pruning
Altitude	10 meters
Direction	South
Yield /hectare.	5500 vines/ha, 70 hl/ha
Viticulture	Organically cultivated, harvested in September
Fermentation	Temperature controlled (14°C) for 15 days. Stainless steel tanks for 5 months, in bottle for 2 months.
Ageing / Maturation	Will age for 2 years.
Residual Sugar	5 g/L
Acidity	5.9 g/L
Sulfites	.38 g/L