

**Societa Agricola Sclavia
Granito IGT Terre del
Volturno – Casavecchia
Campania, Italy**

Sclavia Casavecchia



Varietal	Casavecchia
Vintage	2012
Soil	Clay
Trellising	Vertical trellis
Altitude	500 meters above sea level
Direction	
Yield /hectare.	40 quintals / Ha.
Viticulture	Selectively hand-picked in late October
Fermentation	De-stemmed, crushed and placed in stainless steel vats. 10 day fermentation, maceration on the skins for 15-20 days at controlled temperature with native yeasts. Aging in French oak barrels for 12 months. After a light filtration, it is bottled for 1 month prior to release.
Ageing	
Residual Sugar	
Acidity	
Sulfites	