

CASTELLO SANTANNA



## SOLTERRA

FRIULI COLLI ORIENTALI D.O.C.



**VARIETAL COMPOSITION** 40% Ribolla gialla, 60% Friulano,

**GRAPE HARVEST** is carried out by hand using crates. The two varieties are harvested separately as the times of ripening are different.

**WINEMAKING** The destemmed grapes are set into wooden vats where fermentation starts spontaneously without any additional yeast. During fermentation the temperature is not controlled.

Once fermentation/maceration has occurred (after about 30 days) the grapes are delicately racked from the vats and undergo soft pressing. The resulting must is placed into the same vat and left to settle, then racked into French oak barrels where it ages for at least 2 years. During the ageing period the wine undergoes spontaneous malolactic fermentation. The wine is then bottled and set to age for further 12 months.