



## VILLA FIDELIA

*Passito*  
2018

**Grapes:** Grechetto 100%

**Vineyard:** in Spello district, at 400 meters of altitude.

**Soil:** red soil of medium consistency, rich in calcium carbonate with a high presence of skeletal

**Training system:** Spur pruned cordon

**Vines per hectar:** 5.000

**Age of the vines:** 18 years

**Harvest period:** end of August, first days of September

**Drying of the grapes:** in small crates, at controlled temperature and humidity.

**Vinification system:** contact of the must with the grape skins for 6 hours at 4°C temperature.

**Alcoholic fermentation:** in stainless steel, at controlled temperature.

**Refining:** in french oak casks, for about 6 months

**Winemaker:** Riccardo Cotarella

**Analytical data:**

Alcohol: 13 % vol.

Total acidity: 5,60 g/l

Residual sugar: 180 g/l