

Full name of the wine

BIANCO DELLA CONTESSA

Production area

The wine is produced by the manual choice of the white grapes of the family vineyards, located in the lower part of the Salarco area.

Type of land

The vineyards are located on soils of Pliocenic origin (clay and sand), at an altitude of between 300 and 350 meters above sea level, with exposure to the south-east.

Grapes used

Native white grapes.

Breeding system

“Spalliera” with rammed cord pruning. Plant density 4,000 strains per Ha

Production techniques

After the harvest, which usually takes place from the second decade of September, the harvested grapes is subjected to destemming, and the virgin must (separated from the skins), inoculated with selected yeasts, is initiated to alcoholic fermentation. This phase, carried out in steel vats, lasts for about 12 days at a temperature of between 26 and 28 degrees Celsius. With fermentation completed, the wine is poured into another steel vats from 20 to 25 Hl, in which it remains for 4/6 months, after which the wine is bottled for a further aging of 2/3 months before commercialization.

Quantity produced

5,000/6,000 bottles

Owned by the CONTUCCI

Family since the 11th century, the farm covers an area of 170 Ha, 22.5 of them with vineyards, 7 occupied by olive groves and 141 by arable and forest. Agronomic and wine aspects taken care of directly by the owners.