



# Rabitta

Indicazione Geografica Tipica

**Grape Varieties:** Fernanda

**Vineyards:** The vineyards are located 110 to 140 meters above sea level and they are south facing. The vine is trained in a single guyot. The soil is a mix between limestone, clay and a small presence of gravel.

**Harvest:** The harvest is done completely manually. Fernanda is harvested during the third week of September and collected in part in 10kg plateaux and in part in 200kg boxes.

**Vinification:** The Fernanda collected in plateaux is placed in a cold storage and frozen at -10/12°C and then warmed to 0° before being pressed. The other part is crushed and cooled down at 12° before being pressed. The alcoholic fermentation lasts for about 15 days while the malolactic fermentation is inhibited. After the racking at the end of fermentation, the wine is left lying on the fine fees with regular resuspension until spring, when the cuvée takes form. The wine is bottled before summer and it ages for 2 years before being sold.

**Tasting notes:** Fernanda Rabitta is the most authentic expression of Fernanda vine and it presents bright green reflections and white flower bouquet at the nose. A high acidity gives elegance, strength and freshness which are combined with the typical sapidity of the morainic soil and provide extreme length on the palate.



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