



Azienda Agricola
Centorame
di Lamberto Vannucci

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Vineyards

City•Atri (Teramo)

Surface•0,5 Ha

Altitude•200 m s.l.m

Exposure•east - west

Ground•Argillaceous franc, medium paste, integrated viticoltura

System of rearing•Pergola reared by "guyot" system of 7 buds

Density•1.600 stocks for hectare

Age of the vineyards•16 years

Medium yield•900 kilograms per Ha obtained from summer thinning

Vendemmia•Tardiva

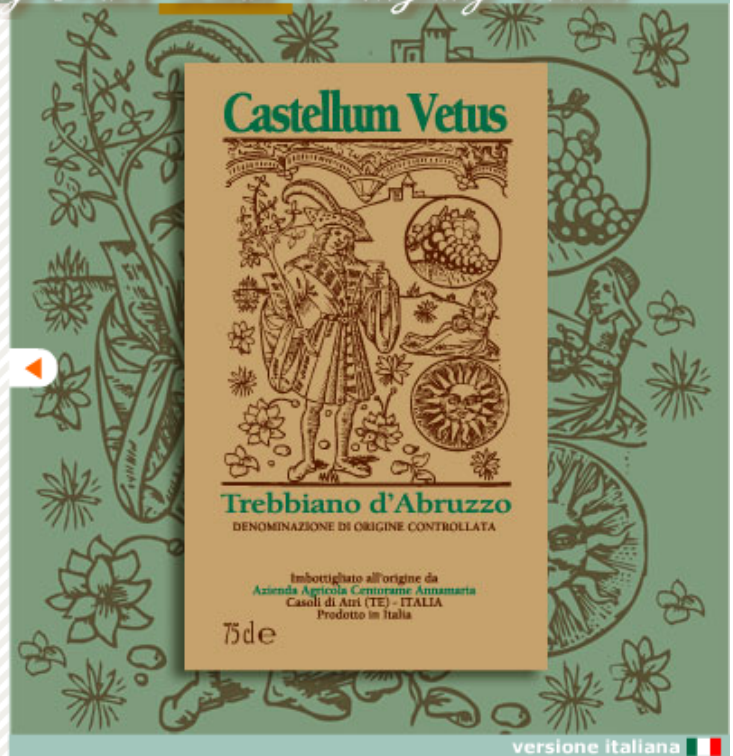
Production•5.000 bottles of 0,75Lt

Vinification

The grapes are softly crushed and destemmed, the skins and the juice have been soaking for 48 hours at a temperature of 3° C, then the skins are eliminated and at last the must ferments at 15° C.

Maturation and refinement

The wine is kept in 225 Lt French oak barrels and aged for 12 months, the material is coming from French woods, and it is of medium toasting.



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