

AGENO

Name of the wine in honour of the man who owned previously La Stoppa, the lawyer AGENO. He first believed in the potential of this region and first who worked in developing it. Wine made only with grapes cultivated on this warm and poor soil.

Classification	Indication Géographique Typique Emilia
Grapes	Malvasia di Candia Aromatica 60%, Ortrugo and Trebbiano 40%
First year of production	2002
Agriculture	Natural, with spontaneous grass without use of any herbicide neither pesticide. Traitment with cupper and sulphur.
Soil	Clay - loam
Age of the vineyard	40 years
Pruning	Guyot simple
Density	2.200-4.000 feet/ha
Wine making	Maceration on the skin for 30 days, use of native yeasts only and with no additionnal sulfite.
Ageing	12 months, for a part in stain less steal and for a part in old french oak barrels, no filtration, and 2 years aged in bottle
Production	13.000 bottles