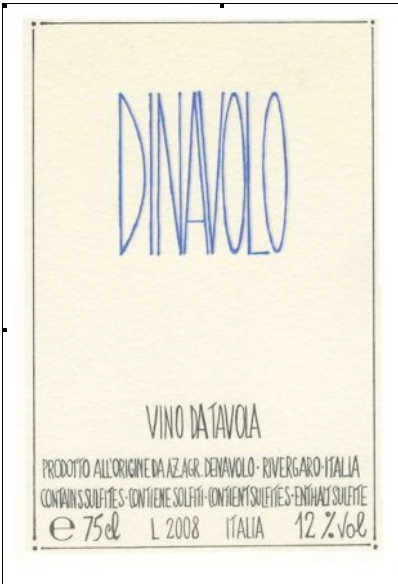


DINAVOLO



localisation : 2,5 ha plot called *Débé*, altitude between 350 and 450 meters high.

Parcel selection : wine made with the fruits harvested on the upper part of the slope where the soil is thinner and the berries smaller (as a consequence, there is lots of skin and few pulpe).

Grapes : Malvasia di Candia Aromatica, Ortrugo, Marsanne, and one old grape very local.

Age of vines : planted in 1975

soil : limestone + clay

type of culture : no use at all of any type of chemical products, soils are ploughed.

Wine making : same way as for red wine making with grapes stemmed, time of maceration : 2 months

Ageing : in Vat for 11 months with the original lies

Food pairing : wine very well-structured, able for long ageing, pairs well with rich meals, creamy white meat, sweetbread, vegetable risotto, dry aged cheese.