

VORIA BIANCO

CATARRATTO

| | |
|--------------------------|------------------|
| Grape variety · | White Catarratto |
| Fermentation · | Cement tanks |
| Total acidity · | 6,6 |
| Alcohol · | 11,5 |
| Residual sugar · | 1,5 g/l |
| Total sulphites · | 15 mg/l |

Sparkling wine produced from grapes Catarratto grown as organic/biodynamic and harvested by hand in small crates re-fermented in bottle with the addition of wort with the wine. not filtered and not disgorged with the presence of yeast in the bottle.



VORIA ROSÈ

PERRICONE

| | |
|--------------------------|--------------|
| Grape variety · | Perricone |
| Fermentation · | Cement tanks |
| Total acidity · | 6,2 |
| Alcohol · | 12,5 |
| Residual sugar · | 1,5 g/l |
| Total sulphites · | 15 mg/l |

Sparkling wine made from grapes grown in perricone organic/biodynamic regime hand-picked in small cassette. Re-fermented bottled with the addition of must to base wine Not filtered and not disgorged with the presence of yeast in the bottle.



VORIA ROSSO

PERRICONE

| | |
|--------------------------|-----------------|
| Grape variety · | White Perricone |
| Fermentation · | Cement tanks |
| Total acidity · | 6,6 |
| Alcohol · | 12,5 |
| Residual sugar · | 1,5 g/l |
| Total sulphites · | 15 mg/l |

Sparkling wine made from grapes grown in perricone organic/biodynamic regime hand-picked in small cassette.

Re-fermented bottled with the addition of must to base wine. Not filtered and not disgorged with the presence of yeast in the bottle.

