

VORIA ORANGE

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SPARKLING WINE

AGRONOMIC DATA

Territory	· Camporeale
Agronomic technique	· Biodynamic - Organic
Grape variety	· Grillo/Catarratto/Perricone 100%
Altitude	· 550 m.s.l.m.
Vineyard exposure	· North-South
Soil composition	· Sandy, with the presence of sandstone.
Training system	· Guyot
Plant density	· 4000 vines/ha
Yield	· 80 q
Harvest period	· 1 ^o decade of September
Harvest method	· By hand

OENOLOGICAL DATA

Vinification of the base	· Destemming with previous cooling at 8°C in the cell, maceration on the skins, fermentation at controlled temperature with indigenous yeasts.
Aging	· In concrete tanks for 4 months on noble lees.
Refermentation in bottle	· Addition of must to the base wine. Not disgorged, with presence of yeasts.

ANALYTICAL DATA

Total acidity	· 6 g/l
pH	· 3,20
Alcohol	· 12% vol.
Dry extract	· 26 g/l
Total SO ₂	· +/- 20 mg/l

ORGANOLEPTIC PROPERTIES

COLOUR	· Bright amber color
AROMA	· Iodine, light floral and herbaceous notes, candied fruits.
TASTE	· Clear and decisive sip, excellent combination of finesse and acidity. Silky tannins on the finish.
FOOD PAIRINGS	· Ideal to accompany raw or cooked fish, structured dishes with a sweet/fatty tendency.
SERVING TEMP.	· 10-12°C

