



WINE TECH SHEET

WINES OF ANARCHY WHITE

Name of the wine:	Wines Of Anarchy White Organic
Typology of the wine:	Sparkling - Charmat Method
Alcohol:	10,5%
Soil:	Clay and limestone
Soil management:	Biodynamic method
Training form:	Guyot
Period of harvest:	End of August
Picking method:	Manual in boxes
Winemaking process:	<p>The grapes are harvested before the full maturation and placed in the press with the whole bunches. The juice is transferred to the stainless steel tank where the first fermentations starts.</p> <p>Part of the juice is kept in cold temperature and added to the still wine in order to start the second fermentation in <i>autoclave</i>.</p> <p>After few months the wine is bottled.</p> <p>The cloudiness of the product means that the wine has not been filtered. It keeps all the natural sediments produced by the winemaking process.</p>