



VINOCHISTI

e₃

Vino da Tavola, 2011

Grape Variety

100% Erbaluce

Grapes specially selected from the vineyards of Enzo Zublena,
Lago di Viverone (BI)

Harvested 28th September 2011

Winemaking

Produced and Bottled at Azienda Agricola Vinochisti, FI

Fermented in tank and barrel

Skin contact on all grapes from several days to 2 months

Wine with extended skin contact fermented and aged in old barriques.

30 months ageing in barriques and tank on heavy lees

Lightly fined and filtered

Bottled 10th May 2014

2000 bottles made

12.5 % alc.

The Wine

The 2011 Erbaluce is the culmination of a three year journey exploring
the effects of extended skin macerations in white wine.

Around a third of the total was left on skins for around 2 months

Whilst the overall period of maceration was shorter than in 2010, the percentage of
grapes was higher producing a style much more orange in character than the previous vintages.

Whilst orange is seemingly the new white, this honestly wasn't intended in this case,

As colours go, however, it seems to suit this vintage just fine.