



VINOCHISTI

e₄

Vino da Tavola, 2012

Grape Variety

100% Erbaluce

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

Harvested 26th September 2012

Winemaking

Produced and Bottled at Azienda Agricola Vinochisti, FI

Fermented in cement tank and barrel

Fermentation on skins for 70% of grapes for several days then pressed
into cement to finish fermentation. Remaining 30% on skins for several
weeks, then pressed into barriques. Total of 30 months ageing on heavy lees

Lightly filtered

Bottled 12th June 2015

1400 bottles made

13 % alc.

The Wine

The E4 is an attempt to balance skin contact so that its effects
complement, rather than dominate, the wine.

Whilst all the fermentations were undertaken with the skins,
the periods of skin contact were considerably reduced.

The 2012 is a sum of the parts of all the previous E vintages
The skins provide the wine with the necessary structure, whilst allowing the
white fruit and minerality of the Erbaluce to shine through.