



Technical sheet

Logi&Co

Varieties : 50% Ansonica / 20% Trebbiano / 20% Malvasia / 10% Chardonnay

Vintage : N°4

Alcool : 12,5%

Total Sulfur : 45mg/L

Vineyard :

- Soil : Mainly marl with the presence of skeleton, alternating with sandstone areas
- Vines : vines 20 years to 40 years

Type of culture :

- 3500 plants – 8000 plants / Ha
- Pruning: Double guyot
- Soil care : Permanent grass, with seedlings
- Treatments : Copper and sulfure in the limits of the organic certification, tisanes
- Agriculture : Respectful of the organic type of culture with a part of the production in biodynamic
- Main orientation : South-east

Harvest :

- Harvesting method : Manual in small cases (12kg-15kg)

Vinification :

- Ansonica : fermentation in steel tank
- Chardonnay : fermentation in conical oak tank 2000L
- Trebbiano and Malvasia : fermentation in steel tank

- Breeding : Ansonica : 10 months in steel tanks
Chardonnay 6 months in oak barrel 1500L
Trebbiano and Malvoisie : 6 months in steel tank

Ingredients : Grapes / Sulfites