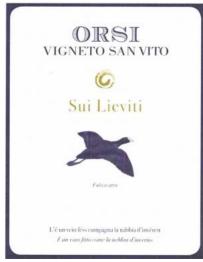
## Federico Orsi/Vigneto San Vito

## Wines



"Pignoletto Frizzante Sui Lieviti"

**Soil:** Clay and limestone

Grapes: 97% Pignoletto, 3% Albana and Riesling

Elevation: 200m

Vinification: must is added for a natural re-fermentation in bottle.



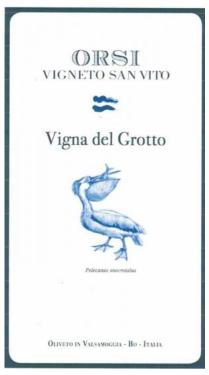
"Posca Bianco"

Soil: Clay and limestone

Grapes: Pignoletto, Alionza, Albana, Malvasia

Elevation: 200m

**Vinification:** the wines of the current vintage are vinified with and without skin maceration in oak, cement, stainless steel and anforas. A tank dedicated to the Posca wine, blended with many different vintages, is topped off with new wine after each bottling.

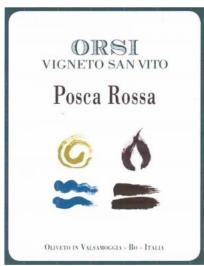


"Vigna del Grotto"

Soil: Clay, sand and gravely limestone

**Grape:** Pignoletto **Elevation:** 200m

Vinification: Fermented and aged in large, Slavonian botti.



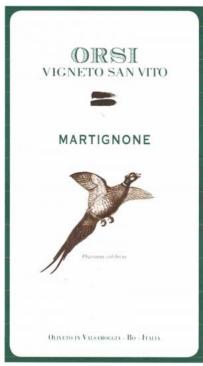
"Posca Rosso"

Soil: Clay and limestone

Grapes: Negretto, Barbera, Cabernet Sauvignon

Elevation: 200m

**Vinification:** the wines of the current vintage are vinified with short and long skin macerations in oak, cement, stainless steel and anforas. A tank dedicated to the Posca wine, blended with many different vintages, is topped off with new wine after each bottling.



**Soil:** Clay, sand and gravely limestone

**Grape:** Barbera **Elevation:** 200m

Vinification: Fermented and aged in large, Slavonian botti.