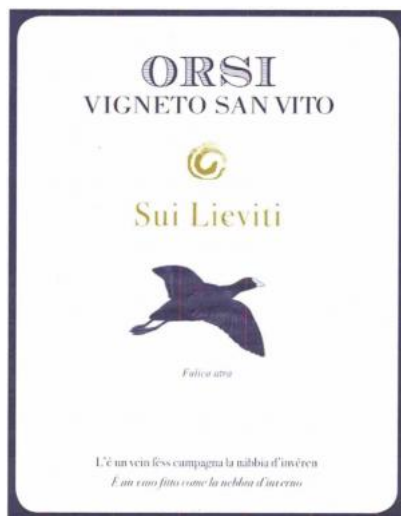


Federico Orsi/Vigneto San Vito

Wines



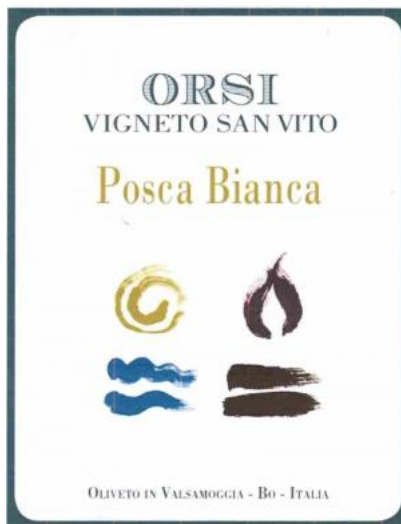
"Pignoletto Frizzante Sui Lieviti"

Soil: Clay and limestone

Grapes: 97% Pignoletto, 3% Albana and Riesling

Elevation: 200m

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



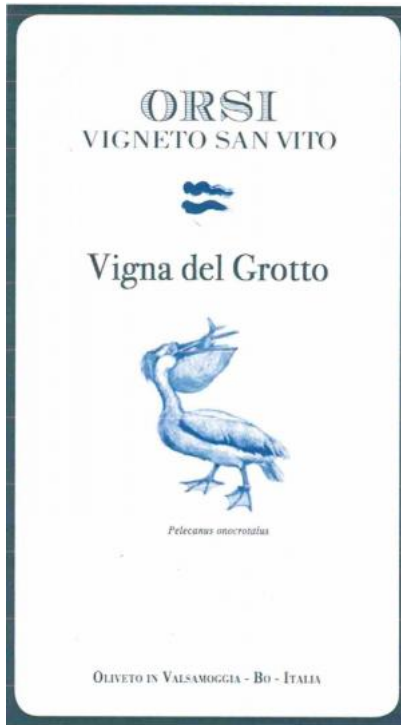
"Posca Bianco"

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.



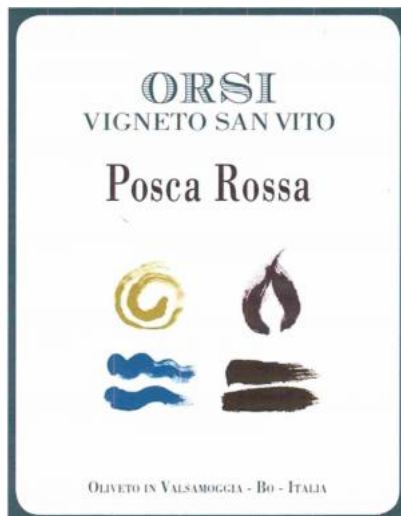
"Vigna del Grotto"

Soil: Clay, sand and gravely limestone

Grape: Pignoletto

Elevation: 200m

Vinification: Fermented and aged in large, Slavonian botti.



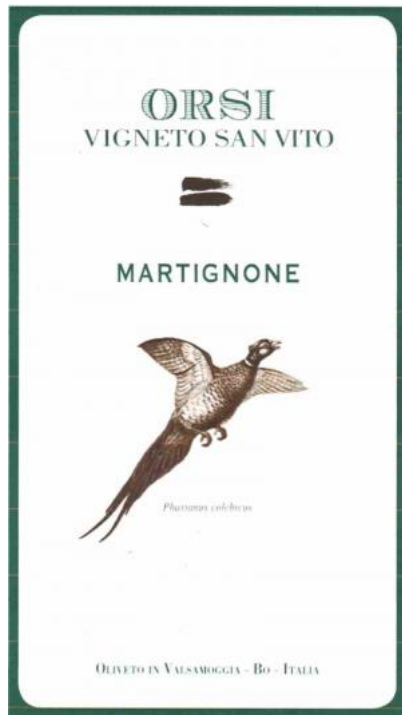
"Posca Rosso"

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 gravelly limestone

Grape: Barbera

Elevation: 200m

Vinification: Fermented and aged in large, Slavonian botti.