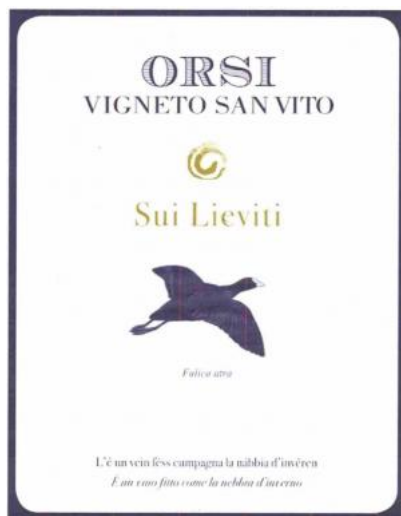


# Federico Orsi/Vigneto San Vito

## Wines



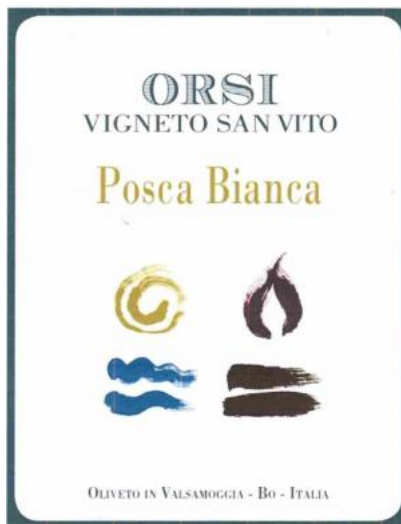
**"Pignoletto Frizzante Sui Lieviti"**

**Soil:** Clay and limestone

**Grapes:** 97% Pignoletto, 3% Albana and Riesling

**Elevation:** 200m

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



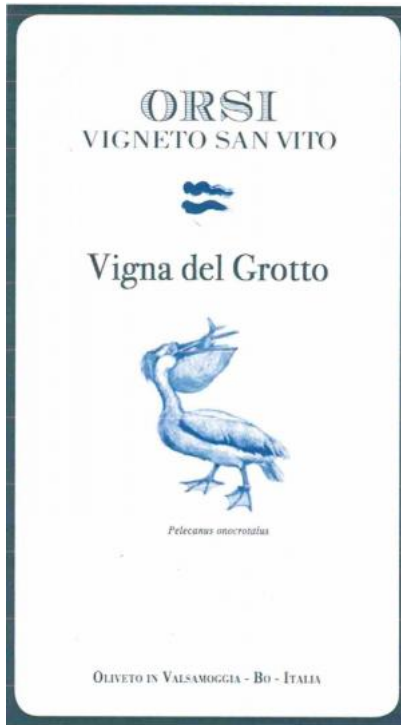
**"Posca Bianco"**

**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.



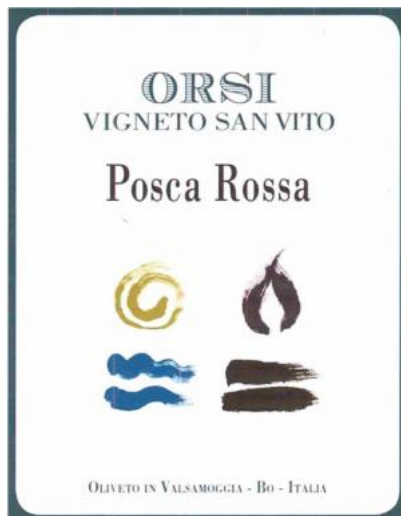
"Vigna del Grotto"

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

**Grape:** Pignoletto

**Elevation:** 200m

**Vinification:** Fermented and aged in large, Slavonian botti.



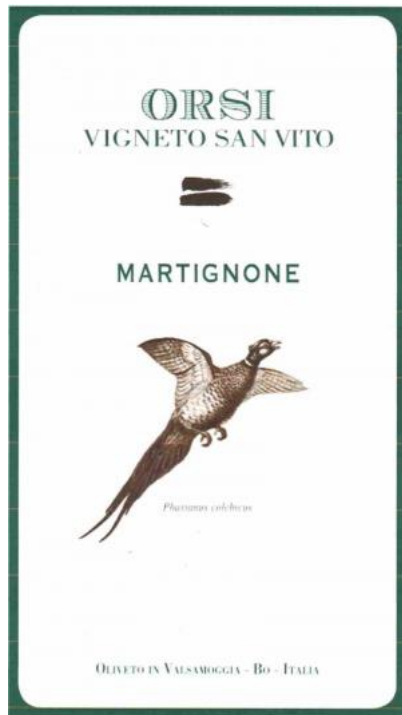
"Posca Rosso"

**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.