



bottle sizes

0.5 l

Sebino I.G.T. Passito “Sulif”

Alcohol: 14 % vol.

Vintage: 2008

Component grape varieties and percentages: Chardonnay

Year first produced: 1997 (with the name Sulif since the 2007 vintage)

Annual production: 2,000 bottles of 0.5 lt

Vineyard location and exposure: In the heart of our estate vineyards with east-southeast exposure.

Soil profile: Glacial-origin, with chalky soils of average fertility, with abundant gravel-pebble mixture.

Training system: Spurred cordon.

Yield per hectare: 60 quintals of grapes/hectare = 20 hectolitres/hectare.

Harvest: The clusters were carefully picked by hand, selected, and placed in drying (appassimento) boxes in the first week of September 2008.

Vinification: In the first ten days of November, when the grapes reached the desired degree of dryness, they were cleaned and then pressed. The must was gravity settled for 18 hours at 13°C, then inoculated with cultured yeasts and transferred to barrels for the initial fermentation and the following ageing.

Maturation, ageing: The wine rested 18 months on the fine lees in barriques, then was clarified and bottled. It was aged a further four months before release.