



Vita Bella 2016

Fattoria di Caspri

Winemaker: Bertrand Habsiger **Region:** Tuscany, Italy

Grapes: Ciliegiolo (50%), Canaiolo (50%)

Profile: Bright, juicy, easy to drink. Made to be a simple quaffer- enjoy with grilled meats and veggies.

Grape Growing: Demeter certified biodynamic farming. Biodynamic vegetable crops are rotated around the property. Vineyard is completely surrounded by forest protecting it from chemicals and yeasts from other wineries. Sulfur and copper use are strictly regulated, so as to not exceed the strict limits of Demeter. The vineyards have year round cover crop. All ingredients for the tisanes are grown and foraged on property as well. Harvest is 100% by hand and using small boxes to protect the delicate condition of the fruit.

Winemaking: The winery is on the property and grapes spontaneously ferment in 1500L non-temperature controlled open oak conic tanks for one month. All wines undergo the same process. No corrections are made in the winery. Unfined, unfiltered. The wines then rest in used 600L oak barrels for 9 months before being bottled in the fall of 2017. They have been maturing in bottle ever since.

More About the Wine: "The name perfectly represents this wine, it is a light and smooth wine, who should be drink fresh during a barbecue with red grilled meat and summer vegetables."- Bertrand Habsiger

Alc: 13%

Sulfur: None Added

Soil: 80% decomposed gneiss,
20% sand

Altitude: 350-400m (1146-
1311ft)

Vineyard Age: 12-15 years old

Production Size: 150 cases

Pairing: Red grilled meat,
summer vegetables.