



Ritornato, traditional peasant vinification from Sezze, embodies our interpretation of Ottonese grown according to the principles of biodynamics. Spontaneous fermentation and maceration with skins for four days. Refines in terracotta amphora for eight months and then rests in the bottle. Not clarified and unfiltered.

Intense golden yellow color. On the nose hints of yellow fruit and citrus, in particular peach, yellow melon ed pineapple. On the palate, it is mineral, juicy and slightly tannic. Perfect when paired with well-seasoned fish based dishes, but also with first courses of white meat sauce and cheeses of medium seasoning

Ottense

Ottense, is a white grape variety, extremely generous and very distinctive, its origin is unknown and most likely Spanish. In our area, it was called Gli'ottonese or Bomvino and was often confused with the Bellone grape.



VINO BIOLOGICO / ORGANIC WINE



Name

Ottense IGT Lazio

Production area

Agro-Pontino, foothills area of the Municipality of Sezze

Vineyard

The soil structure is composed of deep limno-marshes sediments , rich in bluish and dark clays and characterized by a layer ancient marine composed of calcarenites dating back to the era of Pliocene. Traces of carbonate rocks of volcanic origin from the ancient volcano of Lazio. Soils with excellent supply of organic substances

Type of viticulture

Organic certified and Biodynamic Demeter certified

Grapes

100% Ottense

Training system

Guyot

Plant density

4000 stumps / ha

Yield of grapes per hectare

70 quintals

Harvest

Manual harvest in boxes

Harvest time

Beginning of September

Winemaking

Spontaneous fermentation of destemmed grapes in open vats with maceration on the skins for 4 days.

Refinement

In concrete tank with malolactic fermentation conducted spontaneously and then in bottle. The wine comes bottled without any clarification or filtration

Bottle format

750 ml

Number of bottles produced

3500

Service temperature

12-13 °C