

Cascina Ebreo

Alea

2020

Tech Specs

Type:	Orange Still Wine
Ingredients:	Malvasia Moscata Piemontese
Region/Subregion:	Italy, Piedmont, Cuneo, Monforte d'Alba, Dogliani - Ravera
Organic?	Yes
Vegan?	Yes
Biodynamic?	Yes
Sustainable?	Yes
ABV:	12%
Sizes Available:	750ml

A closer look...

Total Production:	3,000 bottles per year
Vineyard:	Ravera, Novello is the location. Vineyard hectares: 0.6, 300m east facing
Soil:	Sant'Agata Marl (a limestone-sand-silt mixture).
Age of Vines:	2010
Vineyard Size:	0.6 ha
Farming Methods:	Trellising: Single Guyot. Density: 4,000 plants per hectares, manual harvest, organic farming
Fermentation Methods:	Double sorting; indigenous yeasts and spontaneous fermentation in stainless steel vats; maceration with skins for 90 days.
Winemaker:	Peter Weimer and Cascina Ebreo team.
Elevage:	12 months of amphora ageing
Fining/Filtration:	No

All about this bottle

A biodynamic white wine with skin contact made from the fragrant and aromatic malvasia grape. The skin-contact process, used in the production of red wine, imports deeper color and flavor, giving this wine a dazzling golden straw yellow color and a rich & aromatic scent with notes of honeysuckle, lychee, stone fruit, and aniseed. The palate is rich, tangy, and mouthwatering, with juicy aromas of loquats and Valencia oranges and a lingering finish. A daringly excellent wine!

