



# LUBBI

## White Wine

### Certified organic



#### VINEYARD

**Growing Techniques:** Castello di Grillano uses organic methods of agriculture, thereby avoiding the use of synthesizing pesticides, herbicides, and “chemical” fertilizer. Organic methods also serve to preserve the fertility of the soil, thanks to appropriate working techniques and green fertilization (manure), and are in accordance with nature’s rhythms. Thus the soil is revitalized. The vineyards are managed in a balanced way carefully managing the foliage (green pruning and defoliation) exclusively by hand to obtain grapes of an extremely high quality that are a sincere expression of the *terroir*.

**Harvesting period:** End of October

#### WINERY

**Vinification process:** from selected grapes, vinified and aged on the farm.. Simplicity often makes things more interesting. This Lubbi is the perfect example.

#### TASTING NOTES

Golden yellow with light amber highlights. Rich, intense and persistent bouquet, with delicate, perfectly harmonised wood overtones. Pronounced taste, greatly balanced, blending the glyceric and alcohol strength with a delicate vanilla aroma.

**CERTIFICATIONS:** Castello Grillano’ wines are certified ORGANIC by ICEA

